

Christmas Cookies with Mulled Wine Glaze

30—45 Min

Ingredients 6 Portions

= Kotányi Produkte

For the Cookies

240 g	Butter
150 g	Icing Sugar
130 g	Hazelnuts, ground
250 g	Flour, spelled
5 g	Cloves, Ground
5 g	Cinnamon, Ground
1 Pinch	Sea Salt, Coarse

For the Glaze

150 g	Icing Sugar
20 g	Juice, red (like cherry or grape flavor)
1 Pkg.	Mulled Wine Seasoning Mix

Preparation

1. Knead the room temperature butter with icing sugar, hazelnuts, spelled flour, Kotányi Cinnamon, Ground Cloves and the Sea Salt to form a dough.
2. Chill the dough for at least 1-2 hours.
3. Then roll out the dough to a thickness of approx. 3 mm and cut it out with a round cookie cutter (approx. 6 cm in diameter).
4. Halve these and place on a lined baking sheet and bake for 7-8 minutes at 180 ° C in a preheated oven. Let the cookies cool and prepare the icing.
5. Finely sieve icing sugar.
6. Dissolve the Kotányi Mulled Wine Spice Mixture in the juice and then stir in the icing sugar until smooth.
7. If the glaze does not have the desired consistency, stir in a little more icing sugar or juice, if necessary.
8. Decorate cookies with the glaze with the help of a spoon, for example.