



Christmas Cookies with Mulled Wine Glaze

🕒 30–45 Min   

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.

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

