

Matcha Wreath Cookies

150–170 Min

Ingredients 15 Portions

= Kotányi Produkte

225 g	Butter, at room temperature
85 g	Sugar
1 sachet	Bourbon Vanilla Sugar
1	Egg, at room temperature
270 g	Plain flour
1	Heaped tbsp matcha powder
0.5 tsp	Himalayan Salt
2 tbsp	Milk, if needed
	White chocolate, for decorating
	Freeze-dried raspberries, for decorating

Preparation

1. In a bowl, combine the flour, salt and matcha powder. In another bowl, add the butter and both types of sugar and beat on medium speed for about 5 minutes until the mixture becomes creamy. Add the egg and beat for about 1 minute until combined.
2. Add the sifted dry ingredients and milk, then mix briefly. If the mixture seems too thick, add another tablespoon of milk.
3. Line a baking tray with baking paper. Transfer the cookie dough to a piping bag fitted with a star nozzle and pipe it into circular wreath shapes. Refrigerate the tray of cookies for at least 30 minutes, ideally 1–2 hours.
4. Preheat the oven to 170 °C. Place the tray in the preheated oven and bake the cookies for 15–17 minutes. Leave the baked cookies on the tray briefly, then transfer them to a wire rack and allow them to cool completely.
5. Melt the white chocolate over a bain-marie or in the microwave, then dip half of each cookie into the chocolate. Place the cookies on baking paper and sprinkle with crushed freeze-dried raspberries. Allow the chocolate to set, then transfer the cookies to a metal tin.