

Pumpkin Cookies

— Min

Preparation

1. Add the butter, sugar, salt and cinnamon to a bowl and mix on medium speed until combined, about 3 minutes. Add the flour and water and briefly mix until the ingredients come together.
2. Transfer the dough to a work surface, shape it into a disc, wrap it in plastic wrap and refrigerate for 1 hour.
3. Preheat the oven to 170 °C using top and bottom heat, without the fan. Transfer the chilled dough to a floured surface and roll it out to a thickness of 1 mm. Cut a pumpkin shape out of baking paper, place it on the dough and cut out 8 pumpkin shapes.
4. Place 1 teaspoon of jam in the centre of 4 pumpkin shapes and spread it out. Cut out eyes, a nose and a mouth in the remaining pumpkin shapes without jam. Place them on top of the jam-covered pumpkins. Press the edges together with a fork and transfer the cookies to baking paper.
5. Bake the cookies for 12–15 minutes, or until golden yellow. Transfer the baked cookies to a wire rack and leave to cool before serving.

Ingredients 4 Portions

= Kotányi Produkte

150 g	Plain flour
	A pinch of salt
75 g	Butter, at room temperature
20 g	Sugar
1 tbsp	Water
1 tsp	Cinnamon, Ground
4 tsp	Red jam (strawberry, sour cherry, redcurrant or raspberry)