

Santa’s Boots with Cinnamon Icing

45–60 Min

Preparation

1. To make the sweet Santa's boots, first mix an egg with the low fat curd cheese, the milk and 6 tablespoons of the sunflower oil. Then add the flour, the powdered sugar, the salt and the baking powder and use your hands to knead until a smooth dough forms.
2. Once ready, divide the dough into 6 equal sized pieces and shape into little boots. Then place the boots onto a baking tray lined with baking parchment.
3. Beat an egg and use a brush to glaze the little boots. Bake in a preheated oven at around 200 °C for 15 minutes.
4. Meanwhile, prepare the cinnamon icing. To do this, stir the crème fraîche until smooth. Gradually add the powdered sugar and stir well. Keep adding powdered sugar until you achieve the right consistency. Keep stirring well and regularly until you achieve a viscous icing. Then stir in a teaspoon of Kotányi Cinnamon.
5. Allow the Santa's boots to cool then dip the top and sole into the icing. The sweet Santa's boots are ready.
6. The sweet little boots taste best when fresh. So don't let them keep for a long time; eat them up quickly!

Ingredients 6 Portions

= Kotányi Produkte

For the boots

2 pcs.	Eggs
150 g	Curd cheese, low fat
6 tbsp.	Milk
6 tbsp.	Sunflower oil
300 g	All-purpose flour
100 g	Powdered sugar
16 g	Baking powder
1 pinch	Sea Salt, Coarse

For the cinnamon icing

1 tbsp.	Crème fraîche
4 tbsp.	Powdered sugar
1 tsp.	Cinnamon, Ground