

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Honey cookies

For the dough:

250 g plain flour
90 g powdered sugar
2 tbsp soft honey
125 g cold butter
1 large egg



Preparation

At first the flour needs to be sifted. Then add the wet ingredients to the dry and mix until smooth dough. Place in the fridge to rest for at least one hour. Get the dough out of the fridge and roll it about 6 mm thick with rolling pin. Dust the pin with flour to prevent it from sticking. Cut out the cookies and put them on a lined baking tray. Bake at 200°C for 6-8 minutes and leave the cookies to rest on a cooling rack. Decorate them with your imagination.

