

Coffee and almond shortbread cookies

Recipe for 4 persons



Description

Like a crumbly almond coin. Finished off with a grid of eggwash and coffee aroma.

Ingredients

Shortbread

- 560 Gr Softened butter
- 80 Gr Sugar
- 160 Gr Icing sugar
- 160 Gr Almond powder
- 520 Gr Flour
- 70 Gr Egg

- 0 Berries 3 peppers

Finishing

- 1 Unit(s) Egg
- 2 Oz Coffee flavor

Preparation

- Preparation time **50 mins**
- Preheat your **four** at **370 F°**

Shortbread

Combine the soft butter and sugar energetically. Next add the eggs and continue to stir with the same energy.

Sieve the flour, icing sugar and almond powder in a separate bowl then add the dry ingredients to the original wet ingredients. Mix until well combined.

Spread the shortbread dough on a piece of plastic food wrap and then cover with another layer of plastic wrap. Leave in the fridge for at least 2 hours.

Preparing for cooking

Remove the dough from the fridge. With flour on your hands, mix the dough so as to soften it a little bit.

With a pastry roller, roll out the dough to a thickness of roughly 0.5cm.

Finishing touches

Combine the egg and coffee aroma and with the help of a brush, paint the mixture onto the top of your formed cookies. With a fork, using gentle pressure, Create a grid pattern on the top of your dough. Place in fridge for an hour. Remove the dough from fridge and cut different sizes and shapes with the help of cookie cutters. Place them on a baking sheet with parchment paper, and cook them in the oven for 12-14 minutes or until they get a nice golden color.

Bon appétit!