



Danish Christmas cookies

- 125 grams plain flour
- ¼ tsp baker's ammonia
- 75 grams butter, softened
- 50 grams sugar
- ½ egg
- almonds, cinnamon or coloured sugar for decoration

Mix together the flour and the baker's ammonia and blend it with the butter. Add egg and sugar and mix thoroughly. Place the dough in the refrigerator for at least an hour. Then roll out the dough and cut it into cookies. Glaze the cookies with the rest of the egg and sprinkle with cinnamon, almonds or coloured sugar. Bake the cookies for 6-8 minutes in a preheated oven at 200 degrees.

