

Of Cookies and Crunch

ALMOND COOKIES

Ingredients

2/3 cup plain flour
2 tbsp corn flour
1/2 cup almond meal (ground almonds)
1/3 cup butter
1/3 cup powdered sugar
1/4 tsp salt
1/2 tsp baking powder

Method

Sift plain flour, corn flour, baking powder and salt. Set aside.

Beat the butter and sugar till light and fluffy. Add almond meal and the sifted flour mixture and make a soft dough.

Wrap in plastic wrap and refrigerate for a few minutes.

Remove and roll out the dough to 1/2" thickness and use a cookie cutter to cut out the cookies. Place an almond on top of each cut out cookie.

Place them on an aluminum foil lined baking sheet and bake in a pre-heated oven at 170C for 18 to 20 minutes. Check from 15 minutes onwards. The underside of the cookie should turn into a light golden brown shade.

Remove from oven and place to cool on a wire



rack. Once cool, store in air tight container.



until it hardens.

At the time of baking, pre heat oven to 160 C and remove the dough from the freezer. Unwrap and slice the dough into 1/4" slices and place them on a parchment paper or aluminum foil lined baking sheet. Place them at least an inch apart as they expand on baking.

Place baking sheet in the middle rack of the oven and bake for 13-15 minutes or until lightly browned around the edges. Remove from the oven and cool on a wire rack.

CINNAMON ROLL SUGAR COOKIES

Ingredients

3/4 cup butter, softened (slightly cold)
1/2 cup powdered sugar
1/2 tsp salt
1 tsp vanilla extract
1 1/2 cup plain flour
For filling-
1/4 cup sugar, granulated
1 1/2 tsp cinnamon powder
For glaze-
1/4 cup powdered sugar
2 tsp milk

Method

Beat butter and powdered sugar along with salt and vanilla extract till smooth.

Add the flour and mix to form a dough.



FRUIT AND NUT SHORTBREAD COOKIES

Ingredients

1 cup all-purpose flour
2 tbsp corn flour
1/2 cup butter, room temperature, softened
1/2 cup powdered sugar (can reduce slightly for a less sweet taste)
Salt, a pinch
1/2 tsp vanilla extract
1/4 tsp cardamom powder (or, clove powder)
1/4 tsp lemon zest (optional)
1/4 cup each of finely chopped raisins, dried cranberries, pistachios, almonds

Method

In a bowl, add the softened butter, powdered sugar and salt and beat till light and fluffy. Add vanilla extract, cardamom powder and lemon zest and mix well.

Add the flour and corn flour and mix to make a soft dough. Add the finely chopped dried fruits and nuts and mix well.

Place a 15" by 15" square plastic wrap on the work surface. Place the soft dough on it and shape it into a log. Wrap the log with plastic wrap and seal the ends. Again wrap it in aluminum foil and freeze for an hour or



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