



# MOVENDO

TASTY COOKIES



#FAVOURITEHOLIDAY  
BAKING

## CHOCOLATE PEPPERNUTS



### Ingredients

5500 g flour  
50 g cocoa  
100 g chopped almonds  
50 g Diced candied lemon peel  
Grated peel of one lemon  
1 tsp ground cinnamon  
1 tsp ground white pepper  
¼ tsp mace  
¼ tsp salt  
250 g honey  
100 g sugar beet syrup  
150 g brown sugar  
150 g butter  
7 g potash  
4 tablespoons cream  
butter for greasing the baking tray  
500-700 g chocolate coating (plain or milk)  
Parchment paper

### Baking instructions

Sift the flour with the cocoa in a bowl. Mix the almonds, candied lemon peel and spices with the flour.

Boil the honey with the sugar beet syrup once, remove from heat and dissolve the sugar in it. Once cooled, mix with the flour and butter.

Dissolve the potash in the cream, add to the dough, knead until smooth and let rest for a few hours.

Preheat the oven to 180 degrees.

Cut the dough into equal cubes and form balls from them. Place them on a greased baking sheet and bake on the middle rack of the oven for about 12 minutes. Remove and leave to cool.

Melt the couverture in a bain-marie, then let cool and heat again. Dip the pepper nuts into it, tapping well on the side of the bowl to allow as much chocolate as possible to run off again. Place on parchment paper to dry.



## NUT TRIANGLE

BIG PORTION



### Ingredients

#### For the dough

600 g flour  
4 eggs (size M)  
250 g butter  
250 g sugar  
2 tsp baking powder

#### For the topping

8 tablespoons apricot jam  
400 g butter  
400 g sugar  
4 pck. vanilla sugar  
400 g ground hazelnuts  
400 g hazelnuts chopped  
8 tablespoons water

#### For the corners

Couverture / chocolate

### Baking instructions

Mix all ingredients for the dough and knead thoroughly.

Roll out the dough on a greased baking sheet.

Pour the apricot jam on the rolled out dough and spread it.

Heat the butter.

Stir in sugar and vanilla sugar until both have dissolved.

Stir the nuts and water into the butter-sugar mixture.

Then spread everything on the dough.

Bake at 175 degrees (convection oven) for about 25 minutes.

Cut the cake on the baking sheet first into rectangles of the same size, then cut them in half into triangles.

Dip all corners in chocolate icing (couverture).

Done!



## NUT TRIANGLE

HALF PORTION



### Ingredients

#### For the dough

300 g flour  
2 eggs  
1 (str.) tsp. baking powder  
130 g sugar  
2 pck. vanilla sugar  
130 g butter or margarine  
Baking paper

#### For the topping

Apricot jam (quantity varies, you should surely have a jar)  
200 g butter / margarine  
200 g sugar  
2 pck. vanilla sugar  
4 tablespoons water  
200 g chopped hazelnuts  
200 g ground hazelnuts  
(can also be made with almonds, but it will be sweeter)

#### For the corners

Couverture / chocolate

### Baking instructions

Knead all the ingredients for the dough and roll it out on a baking tray (lined with baking paper). Spread this layer thinly with apricot jam. For the topping, lightly (!) heat the butter, sugar, vanilla sugar and water in a saucepan.

When everything has melted into a mass, stir in the chopped and ground nuts and spread the nut mass on the apricot jam.

Bake at 175-200 degrees convection oven for about 20-25 minutes.

After cooling, cut into squares and then divide them crosswise into triangles (it is best to cut them individually from the top with a spatula). Melt the couverture and dip the corners of each triangle. To dry best also put on a sheet of baking paper.





## FLORENTINES

WITHOUT FRUITS



### Ingredients

#### For the dough

- 175 g sugar
- 75 g honey
- 125 g butter
- 150 g cream
- 175 g flaked almonds
- 100 g hazelnuts/walnuts, coarsely chopped
- 150 g dark chocolate

#### For the underside

- Chocolate coating / chocolate

### Baking instructions

Heat sugar, honey, butter and cream in a pot. Simmer for about 5 minutes over low heat, stirring constantly. Add almond leaves and other nuts and simmer for another 5 minutes. Stir frequently. Preheat oven to 200°C.

Spread the florentine mixture on a baking tray lined with baking paper. Place in the oven on the 2nd rack from the bottom and bake for approx. 12 minutes until golden brown.

Let cool on the tray, then turn them out onto the work surface and peel off the baking paper.

Melt the couverture and coat the smooth side of the plate with it. Allow to set, turn over and cut into small diamonds.



## VANILLA CRESCENTS



### Ingredients

#### For the dough

250 g flour  
125 g sugar  
200 g butter  
2 egg yolks  
150 g ground almonds  
1 vanilla pod

#### For the breeding

4 tablespoons powdered sugar  
3 pck. vanilla sugar

### Baking instructions

Knead the ingredients for the dough well together. Then pack in plastic wrap and place in the refrigerator for at least 2 hours.

Then form the crescent dough into manageable rolls of about 3-4 cm in diameter.

Cut the rolls into slices about 1 cm thick, shape them into small crescents and flatten them slightly on the baking tray lined with baking paper. Make sure that the cookies do not lie too close together.

Bake in a convection oven at 175 degrees (otherwise: preheated to 200 degrees) for approx. 10 - 12 minutes.

Let the cookies cool for about 3 minutes after baking. Then carefully turn them over on all sides in the prepared powdered sugar mixture.

Be careful, if the cookies are still too warm, they break easily, if they are too cold, the sugar mixture does not stick.

The cookies will keep well in a cookie tin for 6 weeks.



## CORNSTARCH BISCUIT WITH GUAVA



### Ingredients

#### For the dough

500 g cornstarch  
1 can of condensed milk  
2 egg yolks  
120 g butter

Guava in cubes (guava jam)

### Baking instructions

Mix the cornstarch, condensed milk, yolk and butter together to make a dough. Form small balls with your hands and knead, inserting the guava cube and forming the ball again (if you like, you can use cookie cutters to determine the shape, such as flower, heart or star).

Grease a regular baking pan and bake at medium temperature (180°) for about 15 minutes.

You can usually find ingredients in Afro or Asia stores.



## CHOCOLATE OATMEAL COOKIES WITH CINNAMON



### Ingredients

#### For the dough

- 90 g soft butter
- 80 g brown sugar
- 45 g white sugar
- 1 packet of vanilla sugar
- 1 egg
- 130 g spelt flour
- 15 g cocoa
- 1 tsp tartar baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 100 g of oat flakes
- 80 g chocolate drops

### Baking instructions

Mix the soft butter with all 3 kinds of sugar. Add the egg and beat until creamy.

Mix the spelt flour, cocoa, cinnamon, baking soda, baking powder and salt together and stir into the mixture by the spoonful.

Fold in the oats and chocolate drops and let the dough swell for a few minutes.

Preheat the oven to 160° C convection and place small mountains on a baking tray lined with baking paper, a little distance apart now. You can use 2 teaspoons to help you. Bake the cookies for 12 minutes, they may still be a little soft when you take them out.

The amount of dough is enough for 2 trays.



## SOFT LEMON AMARETTI



### Ingredients

#### For the dough

200 g almonds blanched, ground  
1 tsp baking powder  
40 g sugar  
40 g powdered sugar  
1 pinch of salt  
40 g butter, soft  
1 egg  
2-3 tsp lemon extract in oil  
additional approx. 40 g powdered  
sugar, sifted, for rolling

### Baking instructions

#### The night before

Mix almonds and all other ingredients with a mixer or in a food processor (dough hook). First on low, then briefly on high speed.

Place the dough on plastic wrap, smooth into a rectangle, wrap in the plastic wrap and chill in the refrigerator overnight.

#### On the baking day

Cover a baking tray with baking paper. Preheat the oven to 180 degrees top-bottom heat.

Sprinkle work surface with sifted powdered sugar. Divide the dough into quarters. Form each quarter into a roll and cut into 8 pieces of about the same size. Form each into a small ball and roll in the powdered sugar so that it is dusted thickly.

Place on the baking sheet, spacing them out, and bake in the oven for 10-15 minutes. The amaretti should be very slightly crispy on the outside and still soft on the inside.

Let cool and store separately in a cookie tin.

