



Fall cokies

amount	ingredients
160 g	butter , room temerature
1 pack	backing powder
1 piece	egg , room temperature
2 TL	ginger powderr
50 g	grated pumpkin seeds
1 Pckg	Bourbon vanilla sugar 8gr
120 g	sugar
1 Msp	salt
12 g	grated orange peel BIO
380 gr	flour
	Autumnal cookie cutters , baking paper chocolate and cinnamon sugar for decoration

Preparation:

1. Cut the butter into pieces and beat it with egg, milk, sugar and vanilla for a few minutes in a bowl. Salt, baking powder, ginger powder, orange peel, pumpkin seeds, and mix the mixture with flour to a smooth but firm dough.
2. Let the dough rest for 20 minutes in the refrigerator. Meanwhile preheat the oven to 180 degrees and lay out a baking tray with silicone backing mat or baking paper
3. Roll out the dough 0,5 cm thick on a floured working surface, cut out biscuits in any shape and place on the baking sheet. Bake the biscuits on the middle shelf for about 15 minutes.
4. Remove from the tube after 15 min and allow to cool. The autumn cookies are ready

If you like, you can still decorate it with chocolate.

We enjoyed it immediately, still warm, to our glass of sparkling wine and the next day for breakfast with a cup of warm tea!

If you know a good autumn biscuit recipe, then leave me a comment.

If you have tasted my cookies, I am looking forward to a feedback preparation!

Greetings your Lucina



Lucina's tips:



These autumn biscuits taste very well, if they are served fresh from the oven, still warm for a cup of coffee or tea.



I wish you good success and

good appetite !!

Your Lucina Cucina