



## SAND COOKIES

My mum used to bake these cookies in my childhood; I remember sitting on the kitchen counter to help her decorate the cookies with almonds and raisins. And to make sure the dough was tasty, of course!

Yesterday I tried making them with my kids and it was a hit. The recipe is quick and simple and they just need 15 minutes in the oven, so there are fast results which is always a good thing when cooking with kids. They're tasty too and don't need huge amounts of sugar.



Here's the recipe:

- 250 grams flour
- 1 bag of vanilla sugar (or a teaspoon of essence)
- 100 gram sugar
- 125 butter
- 1 egg

Mix all ingredients in a bowl (I used the hand mixer first and then kneaded the dough with my hands). Roll out dough on a lightly floured surface, about 1/4 inch or 1/2 cm thick. Cut into shapes and decorate with walnuts, almonds and raisins. Brush with some beaten egg to give a nice shine to the cookies.

You can also use my mum's technique: roll the dough into a thick sausage (about 5 cm / 2" diameter), put it in the fridge for 5 to 10 minutes and slice cookies from the sausage, about 1/4 inch or 1/2 cm thick. Decorate and brush with egg.

The cookies need 15 minutes in a medium hot oven (200° C or 400° F).

Enjoy!