the «KOURAMBIEDES» project



**RECIPE**

INGREDIENTS

250 gr. Butter

450 gr. Flour

110 gr. Sugar

1 egg

2 vanillins

1 shot cognac

1 teaspoon baking powder

STEPS

1. Cream the butter in a mixer for 15 minutes, until it begins to turn white.
2. Pour the sugar.
3. Add the egg.
4. Add the cognac.
5. Add the vanillins.
6. With the mixer on low speed, gradually add the flour with the baking powder, until you have a dough that is neither too soft nor too firm.
7. Stop the mixer. Blend lightly with your hands.
8. Use the cookie cutters to cut the dough in different shapes.
9. Place them in the baking tray.

***GOOD LUCK!***

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