


# Season to taste

A JOYFUL HOLIDAY CAMPAIGN

## Christmas vanilla cookies

 makes 50

 1.5 hours

### INGREDIENTS



200g margarine  
60g sugar  
250g all-purpose flour  
pinch of salt  
100g ground almonds  
¼ tsp vanilla powder  
100g icing sugar  
24 g vanilla sugar

#### Additional notes

Recipe originally published in the [Vegan Holiday Recipes](#) ebook by ProVeg International.

### METHOD

Warm up the margarine until melted and then mix with the sugar.

In a bowl, mix the flour, salt, ground almonds, and vanilla powder.

Add the margarine-sugar mix and combine using a hand mixer for about 3 minutes.

Wrap the pastry in plastic foil and put in the fridge for at least 1 hour.

Preheat the oven at 180 °C (top and bottom elements).

Take the pastry out of the fridge and roll it out onto a lightly floured surface in a 4-cm thick layer.

Cut out half-moon shapes with a cookie cutter or cut into 1cm wide stripes and shape them into half moons. Put the half-moon cookies on a baking tray that is lightly oiled or covered with baking paper.

Put the vegan vanillekipferl into the oven and bake for 10-12 minutes until golden.

In the meantime, mix the vanilla sugar with the powdered sugar.

Take the vanillekipferl out of the oven and dust the sugar mixture over them while still hot.

Allow to cool and remove from the tray.