



## Christmas tree cookies

### Ingredients

For the dough:

250g flour  
125g powdered sugar  
1 egg  
150g cold butter  
The grated zest  
from half a lemon

For decoration:

125g powdered sugar  
2 to 3 tablespoons  
lemon juice

Food coloring, sugar pearls,  
and sprinkles according  
to preference

You also need:

(Star) cookie cutters  
in various sizes  
Parchment paper  
for the baking tray  
A bit of flour for rolling  
out the dough

**1.** Heap the flour, powdered sugar and lemon zest together on the work surface. Cut the butter into small pieces, distribute it throughout the mixture, and put the egg in the middle. Use your hands to knead the dough until it is firm, and then place it in the refrigerator to chill for one hour.

**2.** Roll out the dough to a thickness of about 3 mm, cut out stars in various sizes, and place them on a baking tray lined with parchment paper.

**3.** Preheat the oven to 350°F/180°C and bake the cookies for around 10 minutes, then let the cookies cool.

**4.** For the icing, mix the powdered sugar with lemon juice. Color with food coloring as desired. Brush the cookies with a bit of icing and arrange them according to size in order to form a Christmas tree. Decorate your "Christmas tree" with pearls and sprinkles.

