



Marble cookies

Enjoy the cold season with our vegan marble cookies, which provide an extra dose of Christmas spirit thanks to gingerbread spice and cinnamon.

Zutaten

60 Portionen

200 g Flour
25 g Powdered sugar
0.5 TL Gingerbread spice
0.5 TL Cinnamon
100 g Byodo Baking Oil Classic
1 TL Cocoa

Zubereitung

Place the flour, powdered sugar, spices and baking oil in a bowl. Knead quickly with your hands to form a dough. Remove a third of the dough and work the cocoa into it. Preheat the oven to 180° C top/bottom heat.

Knead both doughs lightly together to create a marble look. Then shape into a roll and cut off 0.5 cm pieces with a knife. Shape these into circles and place on a baking tray lined with baking paper. Bake the cookies for 7 minutes until they have gained a little color.

The baking oil makes the dough particularly quick and easy to work with and it doesn't need to be refrigerated before the cookies are formed.

