

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.


byodo
bio vom feinsten
Back-Öl
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1:1
BUTTER-
ALTERNATIVE
MILD IM GESCHMACK