

Raciones para 4

150 g
Margarine

150 g
White sugar

500 g
Wholemeal or common flour

50 g
Applesauce or pumpkin puree

50 ml
Olive oil

80 ml
Orange juice

2 g
Sea salt

Grated zest of 1 orange or 2 lemons

Icing sugar or melted dark chocolate

- 1 Start by mixing the sugar with the melted margarine and olive oil until everything is well combined. Then add the orange juice and sauce. Mix again.
- 2 Add the flour gradually and grated orange or lemon and mix it with your hands until a homogeneous dough. Let it rest until margarine stabilizes.
- 3 After about 30 minutes, stretch the dough and, with a pasta cutter, make one centimetre thick cookies. More traditional forms are stars, flowers or fish.
- 4 Place cookies in an oven tray with greaseproof paper. Bake them at 180 °C for 25 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/crespells-galletas-de-pascua/>

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