Crespells: Easter cookies

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 ºC for 25 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/crespells-galletas-de-pascua/