

## 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

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

