Surprise pumpkin cookies



Consejo del chef

Make a sandwich with three cookies together plus chocolate chips in the middle. Use royal icing to stick and assemble the cookies.

Raciones para

- ❏ **250 gr** Wheat flour
- ❏ **30 gr** Almond flour
- ❏ **95 gr** Icing sugar
- ❏ **3 gr** Salt
- ❏ **150 gr** Cold, diced butter
- ❏ 1 Egg
- ❏ Chocolate chips
- ❏ Royal icing

1. Place the flour, icing sugar, a pinch of salt, and butter in a large bowl. Mix until everything is well-combined and have a sandy texture.
2. Add the egg and knead again. Place the dough between two sheets of baking paper and spread with the help of a rolling pin. Cool in the fridge for 30 minutes.
3. Cut out the cookies with the shape of small pumpkins, using a Jack-o'-lantern carving stencil. Put the cookies in an oven tray with baking paper.
4. Bake for 15 minutes at 160ºC until golden-brown.

Chef's Notes

https://cookinglovers.teka.com/en/receta/galletas-sorpresa-de-halloween/