

# Surprise pumpkin cookies

COOKING  
LOVERS TESA



## 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 160°C until golden-brown.

# Chef's Notes

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

