## 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

- $\mathbf{2 5 0}$ gr Wheat flour
- $\mathbf{3 0} \mathbf{~ g r}$ Almond flour
- 95 gr Icing sugar
$\square \mathbf{~ g r ~ S a l t ~}$
- $\mathbf{1 5 0}$ gr Cold, diced butter
$\square 1$ Egg
$\square$ Chocolate chips
Royal icing

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.

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.

Bake for 15 minutes at $160^{\circ} \mathrm{C}$ until golden-brown.

## Chef's Notes

