Christmas Cookies

For the dough:

- 300 g spelt flour
- 100 g sugar
- 160 g cold butter
- 1 egg
- 1 pinch of salt
- ground vanilla

For the icing:

- 200 g powdered sugar (icing sugar)
- 35 ml lemon juice

Step 1:

Mix the flour and sugar in a bowl. Add the diced butter, egg, salt, and vanilla. Quickly knead everything into a crumbly dough, shape it into a ball, wrap it in plastic wrap, and chill for at least 30 minutes. Meanwhile, preheat the oven to 170°C (fan) and line two baking trays with baking paper.

Step 2:

Roll out the dough on a lightly floured surface to about 3–4 mm thickness and cut out cookies using cookie cutters. Arrange them on the trays and bake in batches for 8–12 minutes, until lightly golden.

Step 3:

For the icing, whisk the powdered sugar with the lemon juice into a thick glaze and spread it over the completely cooled cookies.