Moroccan cookies: Non pareil cookies

Nonpareils can also be used to make lovely cookies! The dough is made of the FunCakes mix for Cookies and them we have added the nonpareils. Also take a look at the other recipes for Moroccan cookies.

Boodschappenlijstje

Patisse Parchment Paper Sheets 38x30cm pk/20
P01733
€3.27

LorAnn Dram Droppers 4/st
5741-0400
€4.67

FunCakes Mix for Cookies 500 g
F10110
€4.04

LorAnn Super Strength Flavor - Chocolate Hazelnut - 3.7ml
L0820
€1.95

FunCakes Nonpareils Pastel 80 g
F51630
€2.25

Other materials for 20 cookies:

- 150 gram unsalted butter (at room temperature)
- 1 egg size M
- Plastic wrap
- Sharp knife
- Baking plate

Ingredients need to be at room temperature. Knead 500 gram mix, 150 gram butter and 1 egg to a firm dough. Let it stiffen in the fridge for at least 15 minutes.

Fill a bowl with the three nonpareils and mix them. Sprinkle the mix on a plate or flat dish.

Remove the dough from the fridge and knead it again. Add 6 drops of LorAnn chocolate flavour and knead it again. Make an oblong roll from the dough and roll this trough the nonpareils.

Place a few sheets of plastic wrap over each other and place the cookie dough on top. Fold the wrap tightly around the dough and twist the ends of plastic. Tighten just until the dough is pretty tight. Let it stiffen in the fridge for at least 1 hour.

Preheat the oven at 180°C (convection oven 160°C). Lay a sheet of parchment paper on the baking plate. Remove the plastic wrap. Cut with a sharp knife slices of cookie dough (approx. 0,5 cm thick) and place them on the baking sheet. Bake the cookies in approx. 12 minutes until golden. Let them cool down on a cool surface.