



PRETZEL COOKIES

Prep: 40 min + 1h 15min rising – Makes 10 – A little effort

For the yeast dough:

50g butter
60ml milk
250g flour
 $\frac{1}{2}$ packet of instant yeast (4g)
35g sugar
1 tsp vanilla sugar
1 egg

For the filling:

60g ground almond
30g brown sugar (cassonade)
1 egg white
 $\frac{1}{4}$ tsp cinnamon
1 tbsp apricot jam

60g icing sugar
1 tbsp milk
flaked almonds, to decorate

Melt the butter with the milk on the hob or in the microwave. Set aside.

Put the flour, instant yeast, sugar and vanilla sugar into a bowl and mix. Add the egg and the melted butter and milk and work into a smooth dough, kneading it for 5 minutes.

Shape the dough into a ball and cover the bowl with a teatowel. Leave the dough to rise in a warm place for 1 hour.

Meanwhile, prepare the filling by mixing all the filling ingredients together in a bowl.

After 1 hour, turn the dough onto a flour-dusted work surface and roll into a rectangle approximately 20 x 30 cm. Cut the rectangle in half along the middle, so that you end up with two rectangles, each 30cm high. Spread the filling over one half, then top with the second half.

Cut strips the size of 1cm wide x 30cm high off the dough. Carefully twist each piece of pastry so it looks like a curly straw, then twist into a pretzel shape and put onto a baking tray lined with baking paper.

Cover the pretzels with a teatowel and leave to rest for 15 minutes.

Preheat the oven to 180°C fan.

After 15 minutes, remove the teatowel and bake the pretzels in the preheated oven for 15 minutes.

Leave the pretzels to cool on a wire rack. Once cool, make the icing: mix the icing sugar with enough milk to become a thick icing. Drizzle each pretzel with icing and sprinkle with almond

www.anneskitchen.co.uk

