



---

## LUXEMBOURG COOKIES

Makes 85 cookies – Prep: 1h 15 mins – Cooling: 30 mins – Oven: 10 mins per batch – A little effort

250g butter, room temperature  
140g icing sugar  
1 sachet vanilla sugar  
1 vanilla bean  
1 egg  
375g flour  
a pinch of salt

*For the icing:*

120g icing sugar  
4 ½ tsp honey schnapps  
red + blue food colouring

Cut the butter into cubes and put in a mixing bowl together with the icing and vanilla sugars and mix.

Slice the vanilla bean lengthwise, scrape out the seeds, add them to the bowl and mix.

Add the egg and mix again, then add the flour and salt and beat into a smooth dough.

Flatten the dough into two discs, wrap in cling film and refrigerate for 30 minutes.

After 30 minutes, preheat the oven to 170°C fan.

Roll out the chilled dough on a surface dusted with flour. Cut out cookies with a cookie cutter and place on a baking tray lined with baking paper.

Bake in the preheated oven for 10 minutes or until browned at the edges. Transfer to a wire rack and leave to cool completely.

Once the cookies are cool, prepare the icing. Put 40g of icing sugar in a small bowl, add 1 ½ tablespoons of honey schnapps and a few drops of red food colouring and mix into a smooth icing. Decorate one third of the cookies with the red icing.

Repeat the same process with the blue food colouring, then mix the remaining icing sugar with the remaining honey schnapps to create the white icing.  
Leave the iced cookies to set for at least 1 hour.

The cookies will keep in a tin for at least 1 week.

[www.anneskitchen.co.uk](http://www.anneskitchen.co.uk)

---