Cow cookies

GETTING STARTED

1. Preheat the oven to 180°C (350°F) and mix the flour, butter, sugar, and egg into a dough. Let it rest in the fridge for 30 minutes.
2. Roll out the dough and use a round cutter to cut out the cookies.
3. Bake the cookies for 10-12 minutes until they turn light brown.
4. Remove the cookies from the oven and let them cool.
5. Cut the white fondant into circles and place them on the cookies.
6. Create black spots from fondant to give them a cow print look.

Enjoy!

Show Anna and Dean how your cow cookies turned out! Send your photo to: Anna-en-Daan@deheus.com

What do you need?

- 250 grams flour
- 125 grams butter
- 100 grams sugar
- 1 egg
- Black and white fondant

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