



# Green Vanilla Cookies

10 - 12 Portions



Easy

up to 20 Min.



## Ingredients:

### For the cookies:

240 g Plain Flour  
125 g Unsalted butter  
1 Medium Egg  
5 ml Dr. Oetker Madagascar  
Vanilla Extract (2 Tsp)  
Dr. Oetker Green Extra Strong  
Food Colour Gel  
112 g Caster Sugar  
1 Dr. Oetker Baking Powder  
Sachet x 1 sachet (1 tsp)

### For the icing:

100 g Dr. Oetker White Chocolate  
Chips

## 1 Preparation:

Line a baking tray and preheat the oven to 180°C

2 Cream the butter, sugar and vanilla extract together until light and fluffy

3 Add the egg and Gel Food Colouring slowly and beat well

4 Sieve the flour and Baking Powder and add to the mixture, blend to combine.

5 Place on a floured surface and knead together to form a sausage shape, rest for half an hour in the fridge

6 Divide the mixture into 12-16 pieces and roll each piece into a ball

7 Flatten slightly with your fingers and place on the baking tray, leaving room to expand

8 Bake for 10-12 minutes and allow to cool on a wire rack

9 Melt the white chocolate



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- 10 Dip each biscuit half way into the white chocolate and leave to set on greaseproof paper.



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