

A close-up photograph of a lit sparkler against a dark night sky. The sparkler is the central focus, with a bright, glowing tip from which numerous golden-orange sparks radiate outwards. The sparks create a starburst effect, with some appearing as long, thin streaks and others as smaller, more concentrated points of light. The background is dark, making the bright sparks stand out prominently. The overall mood is festive and celebratory.

WE WISH YOU
LOTS OF
LOVE,
SUN AND CAKES!

HAPPY 2019!

ANDRIJANA, VANJA
MITZY & MALA

PRUGA, ISTRIA



CHRISTMAS STAR
ALMOND COOKIES

Dough:

300 g all purpose flour
60 g cornflour
90 g icing sugar

60 g ground almonds
210 g butter
4 egg yolks

Filling:

300 g smooth apricot
jam
100 g icing sugar

In a food processor, pulse flour, cornflour, icing sugar and almonds briefly. Add butter cut into small pieces and pulse few more times. Whisk egg yolks in a small bowl and add them to the mixer bowl slowly while pulsing until the ball forms. Let the dough rest in the fridge, wrapped in clingfilm for at least one hour (this can also be done a day before).

Heat the oven to 180 degrees C.

Divide the dough into two parts and roll one thinly (3mm). Keep the other one in the fridge. I find this post useful and now always do this between two sheets of baking paper: <https://smittenkitchen.com/2017/01/an-easier-way-to-make-cookies/>

Cut the shapes out of the dough. The smaller they are, the cuter they look and for some reason are easier to overstuff yourself with. Cut the small hole in the middle of half of the shapes. I tried many implements purposefully built for this type of cookie, the ones that have this hole pre-built. But I found that the plastic bit at the of the roll of dog poo bags works best. Or perhaps the felt tip pen cap is a better option if you don't have a dog. But then, you have to somehow get the dough from the inside of the cap. It is all part of the fun!

Now carefully put the cookies onto baking sheet (small offset spatula is useful here) lined with baking paper - ideally you would have at least three baking trays for this. One for laying just cut cookies on, one in the oven and the third one cooling down ready for the next batch to be baked. Bake for about 10 min. Be super careful so they don't burn. It all depends on their thickness, the heat of your oven, the baking tray material, and magic (or rather, experience :)

When cool, after you baked them all, dust the ones with holes with icing sugar generously. Whisk the jam in a small bowl before piping a small mound onto middle of each cookie without the hole (see picture behind this text). Put the ones with the holes on top the ones without and let the jam dry for a few hours. Carefully store into a metal box(es) with baking paper between layers (the sugar will be spoilt a bit) and enjoy for up to a week if you manage not to eat them all in one go! Happy holidays!