

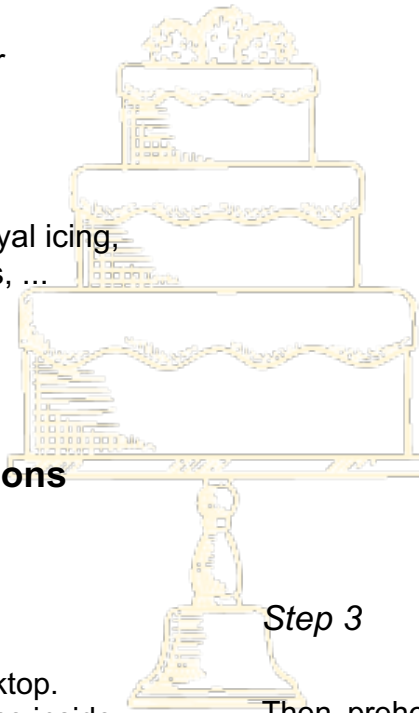
# Butter Christmas cookies (Sablés de Noël)

<b>Servings</b> Around 40 cookies	<b>Prep time :</b> 20min	<b>Cook time :</b> 10 to 12min	<b>Resting time :</b> 2h at least
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## Ingredients

- **2 + 1/2 cup (300g)** of flour
- **1 + 3/4 stick (200g)** of butter
- **1/2 cup (100g)** of sugar
- **1 egg**

To decorate them, you can use royal icing, chocolate, nuts, candies, sprinkles, ...



## Step by Step instructions

### Step 1

Pour your flour directly on your worktop.  
Create a hole in the middle and place inside your sugar and your egg  
Place all around in the flour the butter in pieces.

### Step 2

Now with your hands, just mix everything until you create a bowl of dough.  
Place it in plastic wrap, and let it cool in the fridge for at least 2 hours.

### Step 3

Then, preheat your oven at 200°C (392°F). Flour your worktop and spread your dough with a rolling pin.

Take some cookies cutters with Christmas shape or any kind you want, and create your cookies.

### Step 4 BY CHARLOTTE

Place them on a baking mat.  
Bake them in the oven preheated for 10 to 12 min.

Leave them to cool completely before decorate.