

# Kreative Kekse für den Osterstrauch

Instructions No. 497

Why don't you decorate your Easter shrub with homemade cookies? The cookie cutters for the little rabbits and lambs are available in a practical set, for the eggs and the big rabbit head you can easily make your own. Just decorate and hang them up - great!



## Here's how it goes:

Use the templates to make cookie **cutters** for rabbit and eggs. For this purpose, bend the brass form strip with the crafting pliers directly on the template and connect the ends with adhesive film.

Now make a **cookie dough**.

### Ingredients:

1 egg  
1 pinch of salt  
100 gr. sugar  
1 sachet vanilla sugar  
200 gr. flour  
50 gr. cornstarch  
5 TABLESPOONS Cacao  
125 grams. Butter  
for decoration: sugar sticks, sugar mass, etc.

Mix sugar, salt and eggs in a bowl. Add flour Cacao and cornstarch, add butter in small pieces bit by bit. Knead the dough into a big ball and let it rest in the refrigerator for ½ hour. Then roll out the dough on a work surface dusted with flour, cut out the biscuits and place them on a baking tray lined with baking paper. Prick small holes for the hanging tape with a wooden stick and bake in a preheated oven at 150°C for 10 - 15 minutes.

After baking, **decorate** the biscuits with sugar sticks and sugar mass, thread Satin ribbon them through the holes and hang the biscuits in your Easter bouquet. A pretty decoration, which also tastes good.

This idea is timelessly beautiful!

Some Article are unfortunately no longer available

But this idea is too good to withhold from you. We would be happy to continue to present it to you - let yourself be inspired!



Article information:

Article number	Article name	Qty
970014	VBS Assortment of pliers, set of 3	1
970373	VBS Handicraft scissors "Pointed"	1
610439	VBS Bamboo wood spikes, 50 pieces	1