



Ghost Cookies



DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINUTES



COOKING TIME: 10 MINUTES



SERVES: 80 COOKIES

Ingredients

Dough

4 passion fruits
350 gr flour
60 gr coconut milk powder (Asian food store)
250 gr cold butter
120 gr sugar
1 egg white
1 pinch of salt

Icing

170 gr icing sugar
30 gr coconut milk powder
50 gr butter

Cookie cutters can be ghosts, tulips or bells.

Method

Halve passion fruits and remove the fruit pulp with a spoon. Press it through a sieve and keep the juice and the fruit stones.

Mix flour with coconut milk powder in a large bowl and dent it in the middle. Sprinkle the edges with 250 gr butter flakes and sugar. Add egg white, salt and three tablespoons passion fruit to the dent. Knead the dough until it is smooth and store in a closed plastic bowl for 1.5 hours in your fridge.

Pre-heat your oven to 180°C CircoTherm. Place parchment paper on three baking trays.

Prepare the icing by mixing icing sugar, coconut milk powder and butter in a pot on your induction hob at setting No.5. Add 3-4 tablespoons passion fruit juice and stir until it is syrupy. In case the fruit juice is not enough, add a bit of water.

Tear the dough to three parts. Roll out the first portion to 3mm on a floured workplace. Cut out cookies with cookie cutters. Place the cookies on the baking tray.

Keep in mind that the dough has to be cold otherwise it is way too sticky to work with!

Bake for ten minutes on tray level 1, 3 and 4 until the cookies are light-brown. Remove from the oven and brush them immediately with passion fruit icing. Put two fruit pulp stones as eyes on the ghosts.

Allow cookies to completely dry overnight. You can keep them up to two weeks in a closed box, however, they are best eaten fresh.

Notes
