

Danish Christmas Cookies

Ingredients

1 cup plain flour
just under 1/2 cup butter
1/2 cup superfine sugar
1 large egg, separated
1-3/4 teaspoons cinnamon or ground cardamom
pinch of salt
blanched almonds to decorate

Directions

Pre-heat oven to 300 F (150 C). Put aside the egg white, 1 ounce of the sugar and 1 teaspoon of cinnamon or cardamom for glazing. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Add the yolk of the egg, the sugar, salt and spice. Mix the dough with a wooden spoon and then knead until smooth. Roll the dough out on a floured surface until 1/4 inch thick. Cut out cookie shapes with your favorite cookie cutter. Mix the egg white with 1 level tablespoon of sugar and 1 teaspoon of spice and brush over the cookies. Put one blanched almond in the centre of each cookie. Bake 30 to 35 minutes or until light brown.