

Baby Biscuits



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LESS | of PAPPA-REALE ^{NET} &

& For a large quantity of biscuits

Ingredients

1 kg of flour (700 g of wheat "00" | 100 g of spelt | 100 g whole wheat | 50 g oats | 50 g barley)
350 g sugar
250 g of butter
3 eggs
1 teaspoon barley malt
7-8 tablespoons milk
15 g baking powder

Decoration

icing sugar | chocolate | the match | strawberries | some bonbons silver

Method

Pour flour on a pastry to rain with the yeast, make a dimple, and add the sugar, malt, eggs, the butter softened at room temperature and milk. Work up to form a homogeneous mixture, wrap the dough in cling film and let rest in refrigerator for 2 hours.

Take the dough from the refrigerator, spread it with a rolling pin and cut the biscuits on the thickness of 3-4 mm, and then put them in a baking tray covered with baking paper and bake. Bake in preheated oven at 180° for 10-15 minutes. Remove from oven and let cool on a rack before decorating. Prepare colored glazes based on combining the icing sugar and water (few drops) to various natural colors.

I have done so: for pink I joined a couple of strawberries to sugar-based, for green I joined the matcha tea and for brown I melted the chocolate in a double boiler.

Decorate the cookies by icing sugar colored using cones made with baking paper and allow to dry for a night before serving.