

Cookies with cherry kernel oil

Ingredients required for 6 persons

Preparation time 30 minutes

Difficulty easy

Ingredients

175 g butter
100 g coconut flower sugar
1 egg
300 g flour
1 Prise salt
jam (sour cherry)
cherry kernel oil



Preparation

Work the butter, coconut blossom sugar, eggs, flour and salt in into a smooth dough with your hands. Add cherry kernel oil and knead again. After 30 minutes roll out the dough on a floured work surface. Now cut out the cookies using any shape you like. It is important to always choose two of one shape, one top and one bottom. Always cut a hole in the middle of one of these cookies. Bake all the cookies in a preheated oven at 180 degrees top/bottom heat for about 15 minutes. Leave to cool and then put a dollop of jam - finely pureed sour cherry jam is particularly suitable - on the cookies without a hole and spread a little. Then place a lid with a hole on top and press down lightly. Finally, dust with powdered sugar.