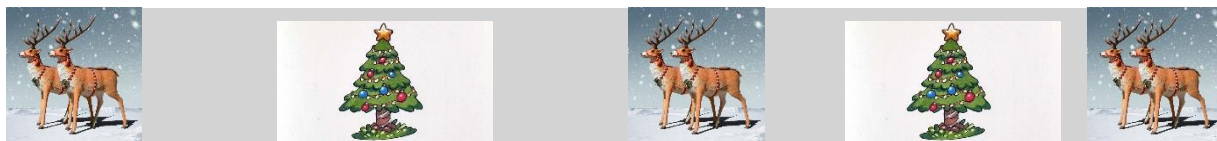


The Christmas Cookies Cookbook



Authors:

Sara Andrašek, 8.6

Ana Cvitanušić, 8.6

Anamarija Cvitić, 8.6

Franka Dominković, 8.6

Petar Jurić, 8.6

Marko Knežević, 8.6

Rea Kovačević, 8.6

Marko Mrkonjić, 8.6

Nika Novaković, 8.6

Petar Paloš, 8.6

Petra Rebić, 8.6

Petra Sabo, 8.6

Maria Šefer, 8.6

Ana Tenžera, 8.6

Borna Žiuković, 8.6

** Created during the project "Oni su mali, ali su veliki" in school year 2024|2025 with a little help of teachers Snježana Dumančić, Marija Pešić and Andrea Mazur.*

🔔Krašuljci🔔



Sastojci:

- 500 g brašna
- 200 g margarina
- 160 g šećera
- 100 g kokosovog brašna
- 100 g tamne čokolade
- 1.5 praška za pecivo
- 2 jaja

Postupak:

Izmiješati brašno, margarin, šećer, kokosovo brašno, prašak za pecivo i jaja da se dobije čvrsta smjesa. Dodati izlomljenu čokoladu za kuhanje te oblikovati male kuglice. Posložiti na masni papir te prije pečenja pritisnuti vilicom. Peći na 180-200 °C. Krašuljci su gotovi kada malo požute i stvrdnu se.

🔔 *Chocolate chip cookies* 🔔



Ingredients:

- *500 g plain flour*
- *200 g margarine*
- *160 g sugar*
- *100 g coconut flour*
- *100 g dark chocolate*
- *1.5 baking powder*
- *2 eggs*

Instructions:

Mix the plain flour, margarine, sugar, coconut flour, baking powder and 2 eggs to get a solid mixture. Add small pieces of a dark chocolate. Form small balls and put them on a baking paper. Press them with a fork before baking. Bake them at 180-200 °C. They are ready done when they harden and turn golden.

🌲 Nusskugli 🌲



Sastojci:

- 250g šećera
- 3 jaja
- Limunova korica
- Malo soli
- 300 g mljevenih lješnjaka
- 80-100 g brašna
- 50 cijelih lješnjaka

Postupak:

Napraviti od svih sastojaka tijesto u zdjeli i staviti u hladnjak.

Malom žlicom vaditi kuglice i u sredinu staviti lješnjak. Staviti na masni papir i peći u prethodno zagrijanoj pećnici na 180 °C 10-15 minuta.

🌲 Nussküfle 🌲



Ingredients:

- 250g sugar
- 3 eggs
- Lemon zest
- A pinch of salt
- 300 g ground hazelnuts
- 80-100 g plain flour
- 50 whole hazelnuts

Instructions:

Mix all the ingredients to make a dough. Then put it in a fridge.

Use a small spoon to make small balls. Put them on a baking paper and put a whole hazelnut in the middle of each cookie. Bake it in a preheated oven for 10-15 minutes at 180 °C.

☆☆ Božićne zvjezdice s cimetom ☆☆



Sastojci:

- 3 bjelanjka
- Malo soli
- 300 g šećera u prahu
- 1.5 žlica cimeta
- 1 žlica rakiže
- 350 g mljevenih badema

Postupak:

Bjelanjak s malo soli izlupati u čvrsti snijeg, dodati šećer u prahu. Od te smjese uzme se oko 1 dl za glazuru. U ostalu smjesu stavi se cimet i rakiža, izlupa se i dodaju se bademi. Dobro izmiješati.

Na dasku posipati brašno i razvaljati na 5-8 mm debljine. Modlom vaditi zvjezdice i složiti na papir za pečenje. Peći 3-5 minuta u pećnici zagrijanoj na 250 °C. Pustiti da se malo ohladi, staviti glazuru i nakratko vratiti u pećnicu da se glazura osuši.

☆☆ Cinnamon stars ☆☆



Ingredients:

- 3 egg whites
- A pinch of salt
- 300 g powdered sugar
- 1.5 tablespoon cinnamon
- 1 tablespoon rakija
- 350 g ground almond

Instructions:

Beat egg whites with a pinch of salt until stiff, add powdered sugar. Take 1 dl of the mixture and use it later for the glazing. In the rest of the mixture put cinnamon and rakija, stir and add almonds. Stir well.

Sprinkle flour on the board and roll out the dough to 5-8 mm thickness. Use star-shaped molds to make cookies and put them on a baking paper. Bake them for 3-5 minutes at 250 °C. After it cools off, put a glaze on them and put the cookies back into the oven so that the glaze dries off.

🧦 Brunsli 🧦



Sastojci:

- 2 bjelanjka
- Malo soli
- 100 g šećera u prahu (+ šećer po potrebi prilikom valjanja)
- 150 g tamne čokolade
- 2 žlice rakije
- 250 g mljevenih badema

Postupak:

Bjelanjak sa soli lupati u snijeg i dodati šećer. Dodati rastopljenu čokoladu. Nakon toga, dodati bademe i sve pažljivo promiješati te staviti u hladnjak na par sati.

Staviti šećer na dasku i razvaljati tijesto na 8-9 mm debljine, vaditi kekse različitim modlama te ih staviti na papir za pečenje. Zagrijati pećnicu na 180 °C. Peći 8-10 minuta.

🧦 Brunsli 🧦



Ingredients:

- 2 egg whites
- A pinch of salt
- 100 g powdered sugar (+ a bit sugar for rolling out the dough)
- 150 g dark chocolate
- 2 tablespoon rakija
- 250 g ground almond

Instructions:

Beat egg whites with a pinch of salt until stiff, add powdered sugar. Add melted dark chocolate, stir well. Then add almonds, stir gently and put the mixture into the fridge for a couple of hours.

Sprinkle caster sugar on the board and roll out the dough to 8-9 mm thickness. Use different molds to make cookies. Put them on a baking paper. Bake them in a preheated oven for 8-10 minutes at 180 °C.

🎄 Božićni keksi s kokosom 🎄



Sastojci:

- 650 g brašna
- 250 g maslaca
- 250 g šećera u prahu
- 1 prašak za pecivo
- 100 g kokosovog brašna
- 1 vanilin šećera
- Limunova korica
- 3 žumanjka
- 200 g vrhnja

Postupak:

Pomiješati sve sastojke u homogenu smjesu. Razvaljati na 5-6 mm debljine. Napraviti kuglice te ih staviti na papir za pečenje. Peći 10 minuta na 180 °C. Kad se ohlade, uvaljati ih u šećer u prahu.

🍪 Coconut cookies 🍪



Ingredients:

- 650 g plain flour
- 250 g butter
- 250 g powdered sugar
- 1 baking powder
- 100 g coconut flour
- 1 vanilla sugar
- Lemon zest
- 3 egg yolks
- 200 g sour cream

Instructions:

Mix all the ingredients and make a dough. Roll it out to 5-6 mm thickness. Make small balls and put them on a baking paper. Bake them for 10 minutes at 180 °C. After they cool down, roll them into powdered sugar.

✿ Mailänderli ✿



Sastojci:

- 200 g margarina
- 240 g šećera u prahu
- 3 jaja
- Limunove korice
- Malo soli
- 500 g brašna
- 1 žumanjak

Postupak:

Margarin izmiješati pjenasto, doati šećer i jaja. Miješati. Zatim dodati limonovu koricu, sol, brašno i sve zamijesiti. Ostaviti u hladnjaku 2-3 sata.

Dasku posipati brašnom te razvaljati tijesto na 7 mm debljine. Kekse vaditi različitim modlicama. Žumanjak razrijediti s malo vode te premazati svaki keks. Peći u prethodno zagrijanoj pećnici na 200 °C 10 minuta.

✿ Mailänderli ✿



Ingredients:

- 200 g margarine
- 240 g powdered sugar
- 3 eggs
- Lemon zest
- A pinch of salt
- 500 g plain flour
- 1 egg yolk

Instructions:

Mix margarine until it is nice and smooth. Add sugar and eggs, lemon zest, salt and flour. Mix everything. Make a dough. Put it in a fridge for 2-3 hours.

Sprinkle flour on a board. Roll it out to 7 mm thickness. Use different molds to make cookies. Put them on a baking paper. Put an egg yolk into a bowl with some water and smear it over each cookie. Bake them in a preheated oven for 10 minutes at 200°C.

Merry Christmas!