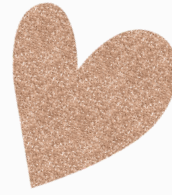




VALENTINES COOKIES

170 G SOFT BUTTER
225 G WHITE SUGAR
2 EGGS
½ TEASPOON VANILLA EXTRACT
275 G FLOUR
1 TEASPOON BAKING POWDER
½ TEASPOON SALT
PEEL FROM ½ LEMON



PREHEAT OVEN TO 200 DEGREES C

IN A LARGE BOWL MIX TOGETHER BUTTER AND SUGAR UNTIL SMOOTH.

ADD IN EGGS AND VANILLA.

MIX THE FLOUR, BAKING POWDER, SALT AND LEMON PEEL AND MIX IT ALL INTO THE DOUGH.

COVER AND CHILL THE DOUGH FOR AT LEAST ONE HOUR.

ROLL OUT THE DOUGH (FEW MILLIMETERS THICK) ON A FLOURED SURFACE.

CUT INTO SHAPES WITH ANY VALENTINE'S CUTTER.

PLACE THE COOKIES ½ CENTIMETER APART ON BAKING SHEETS.

BAKE 6 TO 8 MINUTES IN PREHEATED OVEN.

COOL COMPLETELY.

ROYAL ICING: 60 G EGG WHITES, 500 POWDERED SUGAR AND 1 TABLESPOON LEMON JUICE.

IN A LARGE GLASS BOWL WHISK THE EGGS WHITES AND LEMON JUICE UNTIL ALMOST STIFF.

ADD THE POWDERED SUGAR AT A LOW SPEED FOR ABOUT

4-5 MINUTES AND THEN GRADUALLY INCREASE THE SPEED TO MEDIUM UNTIL THE ICING IS WHITE AND SHINY.

ADD WATER LITTLE BY LITTLE UNTIL THE ICING IS "FLOODING"

USE DIFFERENT KIND OF PINK AND RED PASTA COLOURS IN THE ICING.

DIVIDE THE VARIOUS COLOURED ICING INTO SMALLER BOWLS.

A GOOD TIP IS TO COVER THE ICING WITH A WET TOWEL OR STORE IN A PLASTIC BOX WHILE DECORATING THE COOKIES TO AVOID THE ICING TO DRY.

DECORATE WITH VALENTINES SPRINKLES.

ENJOY 

XOXO

