

# ANNA'S CHRISTMAS BISCUITS

## LIGHT DOUGH

500 grams flour · 375 grams butter · 190 grams sugar  
0.5 teaspoon vanilla sugar · 1 egg

## DARK DOUGH

20 grams cocoa · 0.5 teaspoon cinnamon

## BAKING INSTRUCTIONS

Mix the flour, butter, sugar, egg and vanilla sugar in a mixing bowl,  
and knead the dough until it acquires a uniform texture.

When the dough is fully kneaded, place 1/3 of the dough in a separate  
bowl and add the cocoa and cinnamon. Mix these ingredients and knead  
the dough so that you now have both a light and a dark dough.

Use a rolling pin to roll out both the light and dark doughs.

Next, use the cookie cutters to make different dough shapes,  
and then combine the light and dark dough shapes to create lovely  
Christmas biscuits. Preheat the oven to 220 degrees Celsius,  
and bake the biscuits on the oven's middle rack for about six minutes.

**Anna and Clara wish you an enjoyable  
Christmas baking experience.**