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Deiman USA Recipes

CHRISTMAS COOKIES





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Deiman USA Recipes

CHRISTMAS COOKIES

Christmas favorite

Ingredients

Butter	10.6 oz (300 g)	
Powdered Sugar	7 oz (200g)	
Egg	2 units	
Flour	1.1 lb (500g)	
Arte Pan Flavoring	0.34 fl oz (10 ml)	
Egg Yellow Gelicolor	To taste	

*** Use one of the following Arte Pan flavors: Butter, Butter-Vanilla, Butter-Nut (add natural nut to taste), Butter-Orange, Butter-Almond (add natural almond to taste), Apple Cinnamon or red velvet (change Egg Yellow gelicolor to Currant Red 370 L

Procedure

1. Blend the sugar and butter until they are fully incorporated (2 mins approx).
2. Add the egg, the Arte Pan Concentrate and the Egg Yellow gelicolor. Keep blending at a low speed for 1 minute.
3. Add the flour and manually incorporate it (little by little) to the mixture (do not blend it).
4. Let the dough in the fridge for 1 hour inside a ziped plastic bag (it will be easier to manage).
5. Extend the dough in a flat surface, cut your cookies with your favorite cookie cutter and put them in a baking tray (remember to add butter on the try or a baking sheet before placing the cookies).
6. Bake during 20 minutes at 356°F (180°C).

Deiman USA Recipes

CHRISTMAS DECORATIONS

Christmas favorite

Ingredients

Water	0.17 fl oz (50ml)
Sugar	11 oz (300g)
Deiman Royal Icing	0.5 lb (250g)
Gelicolor or Deiman 370 L***	



***Add drops until desired color is achieved

Procedure

1. Blend the Deiman Royal Icing and the water for 1 minute at a medium speed.
2. Then, blend at a high speed until the mix doubles its size and is white colored.
3. Divide the mixture on the different colors you want to make. Add drops of color to each portion, remember to add a few drops, mix and then see if you need more to achieve the desired color.
4. Decorate your cookies and enjoy!