



OH-MY-GOD!!!  
Jenny, you're going to  
love these cookies!!!  
Er, and me too...

All right.  
Cookies with  
chocolate?



# Giraffe Cookies

## Ingredients for 40 cookies

- \* 150 g margarine, room temperature
- \* 75 g sugar
- \* 1 pkg (8 g) vanilla sugar
- \* 100 g ground hazelnuts
- \* 50 g ground almonds
- \* 150 g flour
- \* 250 g powdered sugar
- \* 2-4 tbsp orange juice
- \* yellow food coloring
- \* 50 g chocolate shavings

- 1 Use hand-held mixer to cream margarine, sugar and vanilla sugar.
- 2 Mix hazelnuts, almonds and flour and add to the margarine-sugar mixture. Knead the dough by hand. Form dough into a roll, wrap it in Saran wrap and put in fridge for 30 min.
- 3 Heat oven to 180°C (fan: 160°C). Put parchment paper on baking tray. Cut roll into 1/2 cm thick slices and bake the cookies for about 10 min. until golden brown. Let them cool.
- 4 Mix powdered sugar, orange juice and food coloring until it's a creamy, yellow mixture. Spread the icing on the cookies. Add the chocolate shavings so that it resembles the fur of a giraffe



Giraffe plus  
chocolate. Emma,  
it's perfect!