

How to make Mutzenmandeln

◇Ingredients (makes 40 pieces) ◇

A	Powdered sugar	80g
	Butter (brought to room temperature)	50g
	Rum	6g
	Salt	1g
B	Egg	1 (large size)
C	Flour	200g
	Almond powder	30g
	Baking powder	3g
	Oil	Appropriate amount
	Cinnamon sugar	Appropriate amount

◇How to make◇

- ① Beat the ingredients (A).
- ② Add the beaten egg (B) little by little for three times.
- ③ Shift the ingredients (C) into (A).
- ④ When the dough (A) holds together, put it in a plastic bag and set it in the fridge.
- ⑤ Roll out the dough to 1 cm thickness, and cut out the dough with a round cookie cutter.
- ⑥ Fry them at about 180°C.
- ⑦ Sprinkle cinnamon sugar.

