

# Christmas Cookies (Candy Canes and Wreaths)

## Ingrédients

- 150g of softened butter
- 75g of sugar
- 1 egg
- 100g of ground hazelnuts
- 250g of flour

## Préparation

1. Here is another Christmas cookie recipe that you can also make with your children for a very tasty activity. It's up to you to choose the colors of your candy canes and Christmas wreaths, and then all you have to do is pick your favorite Christmas movie to enjoy with a hot chocolate!
2. Ingredients : I used the colorants from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
3. I used hazelnut powder from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
4. Preparation time: 1 hour + 20 minutes of baking + at least 1 hour of resting. For about twenty cookies (depending on their size and the shape you give them):  
Ingredients : of softened butter of sugar 1 egg of ground hazelnuts of flour  
Recipe : Mix the softened butter with the sugar.
5. Add the egg, then the ground hazelnuts and the flour.
6. Divide the dough into 3 equal pieces (or more, depending on the number of colors you want).
7. Color the doughs.
8. Form balls of .
9. Then, form long, thin sausages (if necessary, let the dough rest in the refrigerator to make it easier to handle).
10. Then, shape your cookies by twisting the sausages of different colors: I made candy canes and wreaths with two or three colors.
11. Place them in the refrigerator for at least 1 hour before baking.
12. Bake them in the preheated oven at 165°C for 15 to 20 minutes.
13. Let cool before enjoying!