

TEA COOKIES (PASTRY BAG)



INGREDIENTS:

FLOUR	BUTTER	ICING SUGAR	EGG

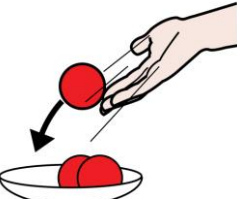
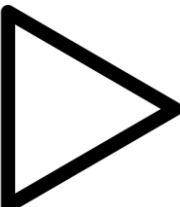
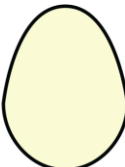
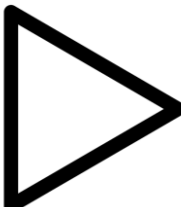

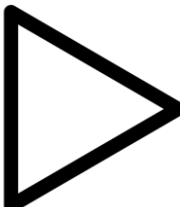
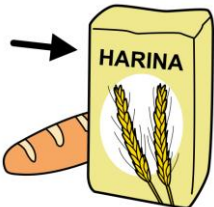

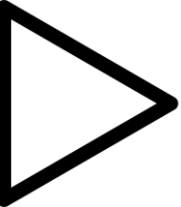


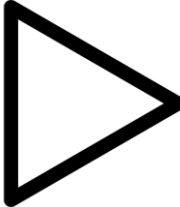
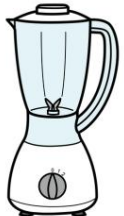





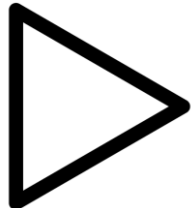


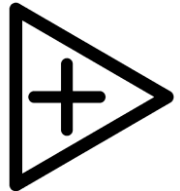


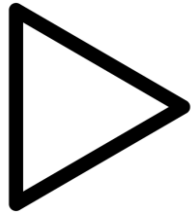
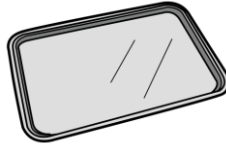

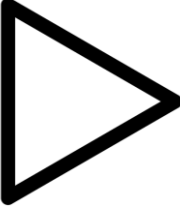
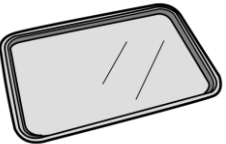

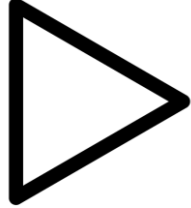
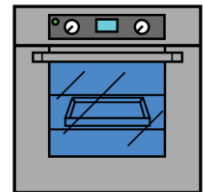

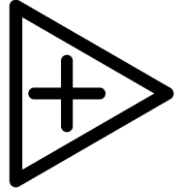

KITCHEN EQUIPMENT:

KNIFE	BLENDER	BAKING TRAY	PASTRY BAG



ELABORACIÓN

1	ADD 	THE 	EGG 	THE 	BUTTER 	THE 
	FLOUR 	AND 	THE 	ICING SUGAR 	IN 	THE 
	BLENDER 					
2	BEAT 					

3	POUR IT 	IN 	THE 	PASTRY BAG 		
4	SQUEEZE 	THE 	TEA COOKIES 	ON 	THE 	BAKING TRAY 
5	PUT 	THE 	BAKING TRAY 	IN 	THE 	OVEN 
6	DECORATE 	THE 	TEA COOKIES 			

OBSERVATIONS:

Bake 20 minutes at 180 degrees

The decoration of the tea cookies can be with jam, chocolate, shavings, etc...