Hanukkah Shaped Butter Cookies



⏱ 40 min | 🍽 About 25 cookies

✋ **An adult handles the oven**

What you need

- ☐ 2 cups flour
- ☐ ½ cup powdered sugar
- ☐ Dreidel, star and menorah cookie cutters
- ☐ 200 g (7 oz) soft butter
- ☐ 1 egg

How to make it



Mix all the ingredients in a bowl until you have a soft dough.



Roll the dough out with a rolling pin on a floured surface.



Press the cookie cutters into the dough and place the shapes on a tray.



An adult bakes them for 12 min at 180°C / 350°F. Let them cool – then decorate!

💡 **Tip:** For icing: mix powdered sugar with a few drops of water and a drop of blue food coloring.