

# Hedwig the Owl Almond Butter Cookies

preparation time: about 10 min

baking time: 8-10 min

decoration time: about 1 h

yield: about 20 owl cookies

## Ingredients:

- 230g butter
- 230g white sugar
- 1 egg
- 1 tsp. vanilla extract
- ½ tsp. almond extract
- 380g flour
- 1 pinch of salt
- about 40 chocolate chips
- about 20 whole almonds
- about 50g almond slivers
- cocoa powder



## Preparation:

1. Combine the softened butter and sugar.
2. Then, add the egg, vanilla extract and almond extract.
3. Combine flour and salt; sieve the mixture over the butter mixture and stir to combine.
4. Refrigerate for at least ½ an hour.
5. Line one or two baking sheets with baking parchment.
6. Dust your surface with flour. Roll the dough until it is 7mm thick and cut out round shapes. Basically, you can make your owls as big or small as you wish. I chose a diameter of about 8cm.
7. Now the best part begins: It's time to create your owls! Use reserved cookie dough to form the white parts of the eyes and chocolate chips for the brown parts. Make the beak with a whole almond, the talons with almond slivers. Use a round cookie cutter (preferably one with a larger diameter than the one you use for the owl body) to create the wings but don't cut through the dough entirely! To create the impression of feathers, use a knife or a fork. Dust the wings with cocoa powder using a small brush.



8. Cool the cookies for at least 30 min, preferably longer (up to 1h), to help them keep their form when baking. Preheat the oven to 180°C.
9. Bake the cookies for 15-20 min, take them out of the oven and let them cool down.
10. Store them in the box, enjoy yourself or give them away as presents. ©

