



# Cornmeal marble cookies

amount	ingredients
--------	-------------

**65 gr** soft butter

**35 gr** powder sugar

**6 gr** BIO orange shell alternativ [Dr.Oetker-Packg](#)

**60 gr** fine [corn flour](#)

**40 gr** [corn starch](#)

**30 gr** [rice flour](#)

**1 EL** cocoa

kitchen scale

[baking sheet](#)

cling film

**Duration** baking foil or baking paper

Storage box for biscuits

*for decoration:*

powder sugar

**also:**

cooking apron

Oven mitts

[disposable gloves](#)

---

## Preparation

1

[Apron](#) around - [disposable gloves](#) on.

Mix the butter with the powdered sugar, the flours and the starch and knead everything with your hands to a smooth dough on enough large wooden board



2

Thoroughly knead one third of the dough with the [cocoa](#) (if necessary enrich with water).  
Knead the dark and light dough together so that it remains two-colored.

3

Cut the dough in half and shape into two rolls.  
Wrap in foil and cool.

4

Preheat the oven to 160 ° C convection.  
Cover baking tray with silicone baking paper.

5

Remove the dough rolls from the foil and cut into 1 centimeter thick pieces.  
Put the slices on the baking tray.  
Bake in preheated oven for about 10 minutes.  
Allow to cool and stow away in beautiful biscuit tins.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.  
Have fun baking.*



### Lucina's tips:



Tip: Preparation time: approx. 30 minutes  
Cooling time: 3-24 hours  
Baking time: 10 minutes

If the dough is not smooth and can not be formed, simply add 1 teaspoon of water to the dough and it will work.



*Good luck and  
buon appetit!!  
your Lucina Cucina*