



## Delicately melting reindeer piles

amount	ingredients
50 g	soft <b>butter</b>
100 g	fine <b>sugar</b>
2 pices	small <b>eggs</b>
1 EL	<b>Instant-coffee powder</b>
125 g	<b>flour</b>
1 piece	<b>cokie cutter</b> , small, round ca.3-4 cm
250 g	<b>double cream</b>
200g	<b>Maronencream/Marmelade</b>
8 g	<b>fine peel</b>
100 g	<b>dark Lindt chocolate</b>
300 g	<b>Dark chocolate</b>
10 g	<b>Coconut oil</b>
1 piece	<b>Piping bag</b>
	<b>stardust, red small sugar pearls</b> <b>and Snowflake-wafers as deco</b>

---

### Preparation:

Knead dough ingredients to a smooth dough. Wrap in cling film and chill for approx. 1 hour. Preheat oven to 180 ° C and lower heat.

Roll dough on lightly floured surface approx. 5mm thick. Cut out small circles.

Put on a sheet of baking paper.

Approximately Bake crispy for 10 - 12 minutes. Let cool down.

Smooth cream cheese and chestnut cream (hand mixer)

Fill cream into a piping bag with a larger star spout.

Spatter mass on the cookies in a blotch-like manner.

Let it freeze overnight on the balcony.

Melt Lindt chocolate and couverture together with coconut oil over water.

Dipping cookies quickly and quickly upside down (watch out: cream melts very quickly), drain briefly.

Put on baking paper, decorate and let it solidify.



## Lucina's Tipps:



You can also mix the double cream cheese with any other jam.

Also very good tastes Milka double cream cheese.



*I wish good luck and*

*buonn appetit !!*

*Yours Lucina Cucina*