

The perfect Xmas cookie combo

## Hazelnut macaroons

6 egg whites

500g sieved icing sugar

600g finely milled hazelnuts

A little vanilla essence or vanilla sugar.

Whisk egg whites until stiff. Add the icing sugar and carry on whisking until its completely amalgamated into a sticky consistency. Add the remaining ingredients.

Form little mounts with two teaspoons and drop them onto a baking tray lined with baking paper.

Leave enough space between them as they will spread a little.

Decorate each macaroon in the middle with half a hazelnut and bake at 180 degree centigrade for 15-20 minutes on the lowest shelf position in your oven.

Leave to cool on a wire rack and pack away in a cookie tin.

The macaroons will keep for 3 months. They are lovely a little gooey and if they go hard, just put a slice of fresh bread into the tin with them or a fresh apple, and they will soften up again.

## Butter S

6 egg yolks

250g butter

200g sugar

500g flour

Pinch of salt

1 extra egg yolk and a saucer full of hailstone sugar for decorating

Chill all ingredients in the fridge for a couple of hours in a bowl, then make a chopped shortcrust pastry.

If you have a Moulinex master chef, just whizz it up until its fine and crumbly, then quickly kneed it together on a wooden board and role out finger shaped sausages, which you form into an S shape.

Brush the S es on top with egg yolk and dip the eggy side into icing sugar. On a baking sheet lined with baking paper, bake them for 15-20 minutes ( depending on thickness) at 200-210 degree centigrade.

Cooling and storage as above. Invite your friends and neighbours over at Xmas and share a little heavenly treat