



Valentine's Love Heart Cookies

Ingredients

For the biscuits

170g Ballybrado Organic White Spelt Flour

Pinch baking powder

1 tbsp vanilla sugar

Vanilla pod

60g icing sugar

120g soft butter

Zest of one lemon

For the icing

100g icing sugar

1 leaf gelatine

6g coconut fat

30ml strawberry syrup

Method

1. Mix all ingredients for the biscuits until you have a smooth dough
2. Wrap dough in cling film and place in fridge for ca. 30 mins
3. Take cold dough out of fridge and roll out ca. 1cm on worktop

4. Cut out heart shapes, insert skewers and place on lined baking sheet
5. Bake in pre-heated oven at 160°C for approx. 10 mins
6. Leave to cool completely on a wire rack
7. Soak gelatine in cold water
8. Heat coconut fat and strawberry syrup in a pot and dissolve the softened gelatine in the mixture
9. Add icing sugar and cover cookies with the warm (but not hot) icing
10. When the gelatine has started to solidify, mix some icing sugar and water and, using a skewer, add white spots to the cookies