



Apple cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

For Dough:

- 350 grams of flour
- 200 grams of butter
- 100 grams of sour cream
- 1 egg
- 1 yolk
- pinch of salt
- 10 grams of yeast
- half spoon of sugar

For filling:

- 500 grams of apples, cores cut out, cut into eighths
- custer suger and vanila suger for dusting

Instructions

1. Stif the flour, put in slices of butter and yeast mixed with sugar, add cream, yolk, egg, knead swiftly.
 2. Form dough into ball and keep in the fridge over night.
 3. Next day, roll the dough into 3-4 mm thick, cut out circles, place apple and close
 4. Bake in preheated oven, in 180 degrees, till golden brown.
 5. Dust with custer/ vanila sugar mixture.
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