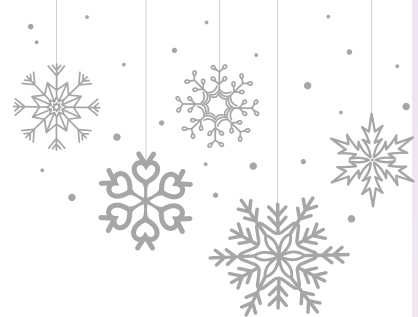


Tonkasterne

Makes 58 cookies

Ingredients:

- 1 ¾ stick (200g) unsalted soft butter
- ½ + ⅛ cup (125g) sugar
- 2 ¼ cup (390g) All Purpose Flour
- 1 tsp fresh Tonka Bean ground*
- 1 pinch salt
- 1 egg



Instructions:

1. In a mixing bowl, combine the softened butter, and granulated sugar.
2. Add the egg and ground Tonka Bean*.
3. Add the all-purpose flour and salt and mix until a soft and uniform dough forms. The dough should not be overly sticky.
4. Shape the dough into a ball, wrap it in plastic wrap, and refrigerate it for at least 30 minutes. Chilling the dough makes it easier to work with.
5. Preheat your oven to 350°F (180°C).
6. Cut the dough into 2 balls and on a floured surface roll the dough out to 1/4 inch thick.
7. Cut cookies with a star-shaped cookie cutter and place them on a parchment-covered cookie sheet.
8. Bake in the preheated oven for about 8–10 minutes or until the edges of the cookies are lightly golden. The cookies will still be pale in color.
9. Allow the Tonkasterne to cool completely on a wire rack. Once cooled, they are ready to be enjoyed.
10. Tonkasterne can be stored in an airtight container for up to 6–8 weeks.

*If you can not get your hands on a Tonka bean you can replace it with 1 tsp vanilla and ⅛ tsp almond extract, 1/8 tsp cinnamon and a pinch of nutmeg.

