

Marbled Christmas Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
40 servings	20 minutes	8 minutes	30 minutes

Ingredients

For the Dough:

550 g (4 1/2 cups) all-purpose flour
250 g (1 cup) unsalted butter, softened
260 g (1 1/4 cups) granulated sugar
2 medium eggs
1/2 tsp vanilla powder (or 1 tsp vanilla extract)
1 pinch salt

For the Decoration:

Powdered sugar: For the base layer of the marbled effect.
Water or lemon juice
Food coloring (gel or liquid, in your favorite festive shades): Adds contrast and depth to the swirls.

Directions

Make the Cookie Dough:

- 1 In a large mixing bowl, combine the butter, sugar, and vanilla powder. Cream together until light and fluffy. Add the eggs one at a time, mixing well after each addition. Gradually incorporate the flour and salt until the dough comes together. Wrap the dough in plastic wrap and refrigerate for at least one hour. Chilling the dough ensures it's firm and easy to roll out.

Roll & Cut the Cookies:

- 2 Once the dough has chilled, roll it out on a floured surface to about 0.5 cm (1/4 inch) thickness. Use your favorite holiday-themed cookie cutters to cut out shapes—stars, snowflakes, Christmas trees, or classic circles work beautifully. Transfer the cut-out cookies onto a baking sheet lined with parchment paper.

Bake to Perfection:

- 3 Preheat your oven to 200°C (390°F) for traditional top-and-bottom heating. Bake the cookies for 8–9 minutes, just until they are set but not browned. The pale golden color of these cookies is key to letting the chocolate decoration shine. Let the cookies cool completely on a wire rack before decorating.

Make the Icing:

- 4** To make the icing, combine powdered sugar with a small amount of water or lemon juice. Start with a teaspoon at a time and stir until you achieve a thick but spreadable consistency.
- 5** Divide the icing into separate bowls and add a few drops of food coloring to each, creating vibrant hues that reflect the Christmas spirit. For a marble effect, don't completely stir in the colors; instead, swirl them lightly with a toothpick.

Decorate your Cookies:

- 6** Once the cookies have cooled, it's time to let your creativity shine! Use the colored icing to decorate the cookies with patterns, swirls, or festive designs. For easy application, you can use a piping bag with a fine tip or a simple zip-top bag with a small corner cut off.
- 7** If you prefer a more rustic look, dip the tops of the cookies directly into the icing and let any excess drip off. Place the cookies on a wire rack and allow the icing to set completely before handling.