

Coconut stars



This is essentially Linzer cookies with coconut, joined by a delicious coconut cream, dipped in white chocolate, and sprinkled again with coconut. These cookies are magical for coconut lovers and will transport you straight to seventh heaven!



List of Ingredients:

Dough:

- 210 g plain flour
- 140 g butter or Hera fat
- 70 g powdered sugar
- 2 egg yolks
- Zest of 1 lemon
- 1 packet of vanilla sugar
- 35 g grated coconut

1) Coconut-Vanilla Cream:

- 2 dl milk
- 1 egg yolk

- 20 g vanilla pudding powder
- Granulated sugar (to taste)
- 50 g grated coconut
- 100 g butter

OR

2) Coconut Cream:

- 1/4 l milk
- 100 g butter
- 250 g grated coconut
- 250 g butter
- 150 g powdered sugar
- Vanilla extract or vanilla bean paste

OR

3) Coconut Cream with Honey and Rum:

- 125 g butter
- 50 g grated coconut
- 2 tbsp honey
- 2 tbsp rum

Instructions:

Dough:

1

Mix all the ingredients together and knead the dough, then let it rest in the fridge for a while.

2

Roll out the dough on a floured surface and cut out stars or other shapes using cookie cutters, making sure to have two of each shape so you can sandwich them together with the cream later.

3

Place the cut-out shapes on a baking tray lined with parchment paper and bake in a preheated convection oven at 180°C until golden brown.

4

Layer the cookies in a cardboard box and let them rest for a few days. Right after baking, they are too fragile and would break when spread with cream.

Cream:

5

Choose the cream that you like best.

For Cream 1):

Cook a smooth, thick cream from milk and sweetened pudding powder, then stir in the egg yolk.

Cover the pudding with plastic wrap to prevent a skin from forming and let it cool.

Whip the cream finely, gradually adding softened butter. Finally, mix in grated coconut and powdered sugar to taste.

For Cream 2) and 3):

Mix all the ingredients.

6

Store the cookies in a cool place, lined with parchment paper, in a cardboard box until Christmas.

Enjoy making and indulging in these delicious coconut cookies! 😊







Belle Passion by Patricia Bereni

www.PatriciaBereni.com