

# Cookies that everyone accepts

## Apple and cinnamon cookies

### Ingredients

1 egg  
2 apple  
100 g butter (room temperature)  
190 g flour  
130 g ground almonds  
Zest of an organic lemon  
1 teaspoon backing powder  
120 g brown sugar  
1 pinch of cinnamon



35 min.



about 20 Cookies



easy

### Add-ons

Powdered sugar  
Cinnamon

### Tools

2 bowls  
Hand mixer  
Knife  
Baking sheet  
Baking paper

### Preparation

Preheat the oven to 180 ° C. Rub the lemon peel and mix it with the chopped apples.

Next, put the butter (room temperature), sugar and egg in a mixing bowl and whisk until creamy. Add the flour with the ground almonds, baking powder and cinnamon in portions.

Finally, gently squeeze the apples and add them to the dough together with the lemon peel.

Shape the finished dough into walnut-sized balls, press them flat and place them on the baking sheet with enough space. Tip: The cookies are easier to shape with some flour on your hands.

Bake in the oven at approx 195 ° C (upper and lower heat) for 10 minutes until they are golden brown and crispy.

Let the finished apple-cinnamon biscuits cool down a bit, dust them with powdered sugar and cinnamon as you like and enjoy them while they are lukewarm or cold.

*Warning:* do not stack too many cookies on top of each other to prevent a stack overflow! ;)

