

## Cheese cookies with apples

### Ingredients :

#### For a dough:

250 g wheat cake flour

250 g butter or margarine

250 g semi-fat curd

2 table spoon powder sugar



#### Additionally:

2 – 3 apples

cinnamon

sugar cane or powder sugar

#### Steps:

1. Put to the bowl: flour, butter or margarine, semi – fat crud and powder sugar. Pre - mixed all by knife ort mixer. Next the dough knead fast by hands. Wrap it singly in foil with food and put it to the freezer for 30 minutes.

When the dough is in the freezer we can prepare the apples.

2. Peel them, get rid of seed nests and cut into quarters. And next cut each quarter for 2-3 slices. It depends how big are the apples. The slices should have 1 cm thickness, the best.
3. After 30 minutes take off the dough from freezer and share it for two or three parts for better roll out the dough, for a crumpe (about 0,5 – 1 cm). Next cut cirkles by glass, about 8 cm diameters. Put one slice of apple on each circle of dough (on half circle) and cover it the second half of circle of dough. It will be like a patty only without tighten.

4. Cover baking plate (from oven) with baking paper. Put the cookies on the baking plate. Sprinkle them with sugar cane if you would like. If you would not like sprinkle them with sugar cane then you sprinkle them with powder sugar after baking.
5. Put the baking plate to the oven (heated to the 180°C , using the top and down heater) and bake it untill the top will be nice browned, about 15 - 20 min. When cookies are baked take them off from the oven , cool it down on grill and....

Bon appetit!

**The recipe is derived from Magia Kuchni webpage**

<http://magiakuchni.eu>