Hedgehog Cookies

Ingredients:

150 g butter
125 g sugar
1 tsp vanilla extract
1 egg
300 g flour
1 pinch of salt

For decoration:
1 pack chocolate sprinkles
1 pack chocolate glazing (or a bar of dark chocolate)

Preparation:

Mix together butter, sugar and vanilla extract. Add the egg, then the flour and salt and knead well until the dough is smooth.

Roll out the dough around 5mm thick and cut circles with a cookie cutter or a glass. Use your fingers to shape the hedgehog's pointy snout.

Bake the cookies on 160-180 degree Celsius for 10-12 minutes until they are golden brown.

Let them cool while you melt the chocolate glazing. Once completely cold, add three dots for the eyes and the snout and dip the back of the body into the chocolate. Add the sprinkles as spines.

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