



Chocolate Moonphase Cookies



RECIPE

Chocolate Moonphase Cookies

A playful recipe blending fun and sweetness!

- Prep Time: 15 minutes
- Cooling Time: 30 minutes
- Cook Time: 15 minutes
- Decoration Time: 20 minutes
- Ingredients: 11 items
- Makes: 24 servings

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Ingredients

For the biscuit

- 3 3/4 cups (450g) flour
- 1 cup (100g) hazelnut powder
- 1 1/4 cups (140g) powdered sugar
- 1 1/4 cups (260g) butter
- 2 eggs
- A pinch of salt
- 1 cup M&M'S "Crispy"

For decoration

- 3x Galaxy chocolate 80g
- 1 3/4 cups (200g) powdered sugar
- 1 egg white
- A few drops of lemon juice
- Vegetable charcoal

How To Prepare

1. In a large bowl, sift flour and powdered sugar. Add hazelnut powder and a pinch of salt, then mix well.
2. Rub in the butter until sandy, then add eggs and mix into a smooth dough. Stir in crushed M&M's.
3. Shape into a ball, wrap it in plastic wrap, and refrigerate for 30 minutes.
4. Preheat your oven to 160°C.
5. Place the biscuits on a baking sheet lined with parchment paper.
6. Bake for 12 to 15 minutes until they are lightly golden. Let cool completely before decorating.
7. Melt Galaxy chocolate in a double boiler or microwave, then pour it into a piping bag with a small tip.
8. Prepare the royal icing by mixing egg white with powdered sugar, adding a few drops of lemon juice until you get a smooth consistency.
9. Keep half of the icing white for the light side of the moon.
10. Mix a small amount of charcoal powder into the other half to create a light gray color.
11. Pipe chocolate semi-circles or crescents onto the biscuits to represent the dark side, and let them set.
12. Pipe white royal icing onto the other half of the biscuits to represent the illuminated side.
13. Pipe small drops or zigzags of gray icing onto the white part to replicate the moon's texture.
14. Let the decorations dry completely before serving or storing your biscuits.
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More Recipes Like This



Chocolate Pretzel Hugs

Cooking time

0 minutes

Ingredients

4 items



Chocolate Cookie Ice Cream Sandwich

Cooking time

10 minutes

Ingredients

12 items



Pistachio Kunafa Brownies

Cooking time

20 minutes

Ingredients

12 items



Pistachio Kunafa Chocolate Bar

Cooking time

30 minutes

Ingredients

4 items

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