

Homemade Napolitaine



Ingredients

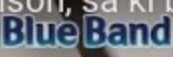
- ☐ 375 g Blue Band
- ☐ 500 g Flour
- ☐ 4 tbsp Jam
- ☐ 400 g Icing Sugar
- ☐ Food Coloring
- ☐ Water

Directions

- 1 Preheat the oven to 180°C
- 2 In a bowl, combine flour and blue band. Mix until it forms a dough.
- 3 Roll the dough. Aim for an even thickness to ensure uniform baking.
- 4 Use cookie cutters to cut out shapes and place them on a parchment-lined tray.
- 5 Bake the cookies for about 8 minutes and let them cool on a rack.
- 6 Once cool, spoon 1/2 tsp of jam onto one cookie and gently top with another.
- 7 Place them on a grill with a tray underneath.
- 8 In a bowl, mix icing sugar, water, and food coloring until you achieve a thick syrup consistency.Spoon generous amounts of icing onto the cookies.
- 9 Let them cool before enjoying. Bon Appetit!



Enn ti dite so ek enn napolitaine fait-maison, sa ki bon sa! Mauritian Napolitaine Recipe



**Mauritian
Napolitaine
Recipe**



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