Mailänderli butter cookies

Raciones para 4

- ❏ 250 g
Butter
- ❏ 220 g
Sugar
- ❏ 4
Eggs
- ❏ 500 g
Flour
- ❏
Salt
- ❏
Lemon zest

1. Beat the butter with the sugar in a bowl until fluffy. Then add the salt and 3 eggs, reserving the other one for later. Grate the lemon and add the flour little by little until it becomes a smooth dough. Then divide the dough in two and let it cool down for a couple of hours in the fridge.

2. Preheat the oven to 180º. Meanwhile, roll out part of the dough with a rolling pin. Then cut out the dough to create Christmas cookies. Put the cookies on a tray with vegetable paper and paint them a little with the extra egg that we have reserved.

3. Repeat the process with all the dough and bake the cookies for about 10 minutes.

4. Let the cookies cool down and serve them with some Christmas decorations.

Chef's Notes

https://cookinglovers.teka.com/en/receta/galletas-mailanderli/