## Mailänderli butter cookies

## Raciones para 4

$\square 250 \mathrm{~g}$
Butter
$\square 220 \mathrm{~g}$
Sugar
$\square 4$
Eggs
$\square 500 \mathrm{~g}$
Flour
$\square$
$\square$
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 $180^{\circ}$. 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

