

## 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 180°. 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

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<https://cookinglovers.teka.com/es/receta/galletas-mailanderli/>

**COOKING**  
**LOVERS** 