

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

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

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