

# Butter biscuits with flowers



## Consejo del chef

Place it on a rack to cool and serve.

## Raciones para 4

**230 gr** Butter

**180 gr** Sugar

**1 Tablespoon** Vanilla extract

**1** Egg yolk

**295 gr** Flour

Sliced almonds

Edible flowers

- 1 Whisk the butter and sugar together until creamy.
- 2 Add salt, vanilla, and the egg yolk and whisk again. Add the flour and stir until well combined.
- 3 Roll the dough and wrap it with cling film. Place it in the refrigerator for 1-2 hours until it hardens.
- 4 Preheat the oven to 180°C. Cut the roll into 5 mm thick slices and place them on a parchment-lined baking sheet.
- 5 Garnish each biscuit with three sliced almonds and edible flowers to taste. Press the top gently to stick the flowers to the dough and cook for 10-15 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-de-mantequilla-y-flores/>

