

## Ingredients:

- \* 50g softened butter
- \* 50g icing sugar
- \* 50g flour
- \* 50g egg white

## Steps:

1. Place the butter in a bowl or glass and mix well with a spatula until creamy.
2. Add the icing sugar and mix well.
3. Gradually add the flour and mix until a soft dough forms.
4. Transfer the dough to a piping bag with a plain nozzle.
5. On a baking tray lined with baking paper or silicone mat, pipe long strips about 10cm long, leaving a gap between each strip.
6. Bake in the oven at 180°C for 15-20 minutes until light golden brown.
7. Remove from the oven and let cool before serving.