

Mailänderli



Ingredients

- 250g butter, soft
- 225g Sugar
- 1 pinch of salt
- 4 fresh eggs
- 1 lemon
- 500g flour
- Decoration of your linking



The Dough

1.

Mix the Butter in an Bowl.

After that, add Sugar and Salt to the mixture.



2.

Crack open 3 of the 4 Eggs and add them to the mixing Bowl.

After adding them mix the mixture with the new ingredient again.



3.

Now add the peel of the lemon. I would recommend using a grater.
Now mix again.



4.

Now add the flour and mix again to get a more consistent mix.
Be sure to add the flour in small portions or mix with your hands, so that the flour doesn't fly in all directions when turning on the mixer.



5.

After you added the flour cover it with and cool it outside or in the fridge for about 2 hours.



6.

Now take it inside again or out of the fridge.
Preheat the oven to 200 degrees.



7.

Now take small chunks of it and roll it on flour about 7mm thick.
Proceed to cut out pieces of your liking.

Baking

8.

Put the pieces on a baking sheet and after that into the preheated oven for 10 minutes.

9.

Take the cookies out now.

When you don't want to decorate your cookies, you are finished now.



Decoration

10.

You can choose your own Ingredients to decorate the cookies.

I used blue food coloring, powder sugar, a bit of water and mixed them in a bowl.



11.

After that I colored one half of the stars. I left it a bit to get hard and I was finished.

