



Mailänderli

Time

Preparation ~45 min

Baking ~10 min

Cooling ~120 min

Ingredients

200g butter

225g sugar

500g flower

3 eggs

1 pack grated lemon zest



1.step

First put the sugar and butter in the bowl, then mix the grated lemon zest, the flower and the eggs.

2.step

Then knead the dough by hand and let it cool for 1-2 hours.

3. step

Cut out the dough using the cutters provided and place them on a baking sheet.

4.step

Bake the dough with hot air at 200 degrees for 10 minutes and then you're done!

