

# Mailänderli Recipe

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## Simple Instructions for Mailänderli

*Mailänderli are traditional Swiss Christmas cookies that are easy to make and very delicious. Here is a simple guide to baking these delightful cookies.*

### Ingredients

- 200g weiche Butter
- 200g Zucker
- 1 Prise Salz
- 2 Eigelb
- 1 Zitrone, abgeriebene Schale
- 400g Mehl

### Preparation

1. Whisk the butter until it forms peaks.
2. Add sugar, salt, and egg yolks and stir until the mixture is light in color.
3. Add lemon zest and flour, combine to form a dough, do not knead.
4. Wrap the dough in foil and refrigerate for at least 2 hours.
5. Roll out the dough on a lightly floured surface to a thickness of 5-7 mm, cut out shapes.
6. Place on a baking sheet lined with parchment paper.
7. Bake in the center of a preheated oven at 200°C (392°F) for 10-15 minutes.

*Let the Mailänderli cool after baking and enjoy. You can decorate the cookies with chocolate or icing as desired.*

*To ensure the best results, make sure all ingredients are at room temperature before starting. When mixing the dough, be gentle and avoid overworking it to keep the cookies tender. Chilling the dough is crucial for easy handling and to achieve the perfect texture. For a festive touch, you can add a sprinkle of sugar or brush with a lightly beaten egg before baking. These cookies store well in an airtight container and are perfect for sharing during the holiday season.*