

Butter-Cookies Recipe

Ingredients

240g Butter
160g Sugar
26g vanilla sugar
280g flour
100g starch
1 tsp baking powder
4 egg yolks

More egg yolks for icing if wanted

Description

Add Flour, Sugar, vanilla sugar, starch and baking powder into a bowl and mix shortly. Now chop cold butter into small pieces and add. Also add the four egg yolks by separating the eggs. Then mix and knead into a ball of dough.

Let the dough rest in the fridge for at least 1 hour.

Now that the dough is cold, spread a little flour on your surface, take a reasonable piece of the dough and roll it out using a rolling pin. Then use your cookie cutters to cut out various shapes and put them on a tray with baking paper.

If wanted add icing by combining egg yolks and a little water in a bowl and spread on the cookies before baking

Bake cookies at 200° circulating air for about 6 minutes. Take out cookies and put them on a cooling tray.