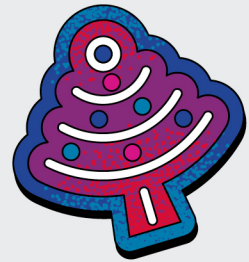




A COOKIE RECIPE JUST THE WAY WE LIKE IT: QUICK, EASY, AND SAFE.

Our butter cookies



Ingredients

for approx. 50 cookies

For the cookie dough:

300g flour
100 g sugar
200 g butter
1 pinch of salt
1 egg
vanilla extract
lemon zest

For the frosting:

120g icing sugar
1 tbsp. lemon juice
a few drops of water
food coloring
(in secunet colors)
3 tbsp. sugar pearls
for decoration

Preparation

Place the flour and sugar in a bowl. Cut the butter into pieces, add salt and vanilla extract, and mix well. Knead in the egg and lemon zest until a compact dough forms. Wrap in cling film and chill for 30 minutes.

Preheat the oven to 200 degrees Celsius (convection oven: 180 degrees Celsius). Roll out the dough on a floured surface to a thickness of 5 mm and cut out cookies. Bake in the oven for 8-10 minutes until golden brown.

For the icing, sift the powdered sugar, stir in the lemon juice, and add water drop by drop until the desired consistency is achieved. Color with food coloring as desired.

Our tip: Use liquid coloring sparingly; coloring pastes are safer as they do not make the icing too runny.

Cookies can be dipped or brushed with the icing. Decorate with colorful sprinkles while the icing is still wet. Leave cookies to dry for about 1 hour.

