



# Mailänderli (butter biscuits)

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制备过程 1 小时  
等待时间 2 小时 30 分钟  
烘烤时间：烘烤时间取决于机器  
电器 Comhair SE 自 2015 年

## Preparation

250 g butter  
250 g sugar  
2 eggs  
1 pinch of salt  
1 lemon  
500 g plain flour

Wash and zest the lemon. Beat the butter until it forms peaks. Add the sugar and beat until the mixture is light and fluffy. Gradually add the eggs and mix until incorporated. Add the lemon zest and salt. Gently fold in the flour until combined. Wrap the dough in cling film and chill in the refrigerator for 2 hours.

2 egg yolks, for glazing

Roll out the dough about 8–10 mm thick and run over it with an embossed rolling pin to create grooves. Cut out the biscuits, brush with egg yolk and chill in the refrigerator for 30 minutes.

将发酵桶预加热 顶部加热/底部加热 到 **200 °C**

Put the baking trays one after the other into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **200 6 分钟°C**

## 配件

2 baking trays

