



Butter Cookie Recipe:

- 1 egg
- 150 g confectioner's(icing) sugar
- 200 g unsalted butter
- Pinch of salt
- 420 g all-purpose flour
- Teaspoon of vanilla extract

Directions:

Cream together butter and sugar. Add the egg and vanilla extract and mix well. Sift together and salt, add to wet mixture little by little until well incorporated. Roll, emboss and cut cookies into desired shapes, dusting with as necessary. Bake cookies at 180°C for 8-10 minutes until tops appear dry rather than shiny. Secret is to preheat the oven, and apply the right amount of pressure on the dough. Do not wash the product in the dishwasher.

Hints for the perfect cookies:

First roll out the finished dough with a smooth rolling pin to a thickness of approximately 3 mm. Sprinkle some flour over the rolled out dough so that it does not stick to the rolling pin. Now roll the rolling pin on the dough. You can easily cut out the biscuits with a pastry wheel or cut them out with a cookie cutter. Now bake in the oven. After cooling, store the biscuits in an airtight container.

Enjoy!



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- 150g confectioner's(icing) sugar
- 200g unsalted butter
- Pinch of salt
- 420g all-purpose flour
- Teaspoon of vanilla extract

Directions:

Cream together butter and sugar. Add the egg and vanilla extract and mix well. Sift together and salt, add to wet mixture little by little until well incorporated. Press, emboss and cut cookies, dusting with as necessary. Bake cookies at 180°C for 8-10 minutes until tops appear dry rather than shiny. Secret is to preheat the oven, and apply right amount of pressure on the dough. Do not wash the product in the dishwasher.

Hints for the perfect cookies:

First roll out the finished dough with a smooth rolling pin to a thickness of approximately 3 mm. Sprinkle some flour over the rolled out dough so that it does not stick to the biscuit stamp. Now press the stamp into the dough one biscuit at a time, preferably in a row. This will give you the optimum yield of dough and you can easily cut out the biscuits with a pastry wheel or cut them out with a cookie cutter. Now bake in the oven. After cooling, store the biscuits in an airtight container.

Enjoy!