

Lemon Butter Cookies

Cuisine: **German**
Food category: **Pastry**



Author: **Janine Kühn**

Company: **Retigo DE**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:07 hh:mm

 160 °C

 70 %



Ingredients - number of portions - 4		
Name	Value	Unit
plain wheat flour	600	g
Butter	450	g
sugar	300	g
egg yolk	6	pcs
vanilla sugar	30	g
Kotanyi Zitronett	15	g
Kotanyi Orangina	15	g

glaze		
Name	Value	Unit
powdered sugar	500	g
Lemon juice	10	ml
Kotanyi Zitronett	5	g
Water	20	ml

Almonds (topping)		
Name	Value	Unit
Chopped almonds	200	g
sugar	70	g

Nutrition and allergens	
Allergens:	1
Minerals:	
Vitamins:	

Directions

The number of servings corresponds to GN1/1 baking sheets.


Knead a shortcrust pastry from flour, butter, sugar, egg yolks, vanilla sugar, and the Kotanyi spices. Roll out the dough, cut out shapes, and place them on coated baking sheets. Bake as described. Let the cookies cool and then remove them from the baking sheet. Caramelize the almonds with the sugar in a saucepan, stirring constantly. Then let them cool.

Mix the icing from the appropriate ingredients (please sift the powdered sugar) and spread it on the cookies. Place the caramelized almonds on the still-wet icing.

This recipe is perfect for using up leftover egg yolks if you've previously baked macarons or similar treats. The Orangina and lemon zest give the cookies a wonderful freshness.

Nutritional value of one portion	Value
Energy	4792.1 kJ
Carbohydrate	331.2 g
Fat	93 g
Protein	18.1 g
Water	0 g

Recommended accessories



Vision Bake