

"BUTTOKEKSLAN"

A BISCUIT FOR ANYONE

You need:

- 250g soft butter
- 150g icing sugar
- 1 package of vanilla sugar
- 1 pinch of salt
- 1 pinch of lemon peel
- 3 egg yolks
- 500g flour
- 1 package of baking powder
- 3-4 tablespoons of milk

And this is how you make it:

Mix the butter with icing sugar, vanilla sugar, salt and lemon peel until creamy. Stir in the egg yolk little by little. Mix the flour with the baking powder and knead it with the butter-egg mixture and the milk to a dough. Cover the dough and put it in the fridge for 1-2 hours. Then roll out the dough about 5 mm thick and cut out the desired shapes. Put the biscuits in the oven at 180°C for 5 - 7 minutes. After baking, decorate the biscuits as you like with chocolate or coloured icing, sprinkle them with icing sugar or simply enjoy them as they are.