

# Lemon Butter Cookies

Cuisine: **German**

Food category: **Pastry**



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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, A, Tree Nuts  
 Minerals: Calcium, Iron, Magnesium, Phosphorus,  
 Potassium, Selenium, Zinc  
 Vitamins: B Vitamins, Vitamin A, Vitamin B12, Vitamin D,  
 Vitamin E

## Directions

The number of servings corresponds to the GN1/1 trays.

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 on coated baking sheets, then bake as described. Allow the cookies to cool, then remove from the sheet. Caramelize the almonds with the sugar in a pot, stirring continuously. Let them cool afterwards.

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

This recipe is perfect for using up egg yolks after making meringues or similar. The Orangina and lemon essence give the cookies a wonderful freshness.

Nutritional value of one portion	Value
Energy	5081.6 kJ
Carbohydrate	341.9 g
Fat	118 g
Protein	28.7 g
Water	2.2 g

## Recommended accessories



Vision Bake