

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Mailänderli

For the dough:

250 g butter, soft
250 g sugar
½ pck. vanilla sugar
1 lemon, grated zest
2 eggs
500 g flour
2 egg yolks to coat



Preparation

Stir the butter until peaks form. Add sugar, vanilla sugar and lemon zest. Add the eggs, stir until the mixture is pale. Sift in the flour, bring together to form a dough, wrap in foil and chill for approx. 1 hour.

Roll out the dough in portions on a little flour to a thickness of 6-8 mm. Cut out different shapes from the dough. Place on a baking tray covered with baking paper. Brush with egg yolk, leave to dry slightly in the cold and repeat the process.

Bake in the middle of the oven preheated to 200°C top/bottom heat (180°C hot air/fan) for approx. 10 minutes.

Tip: Instead of brushing the Mailänderli with egg yolk, glaze the Guetzli after baking: Mix 100g icing sugar and a few drops of lemon juice, divide the mixture in half. Mix 1 letter saffron into one half. Glaze the Mailänderli with the help of a brush or toothpick.

