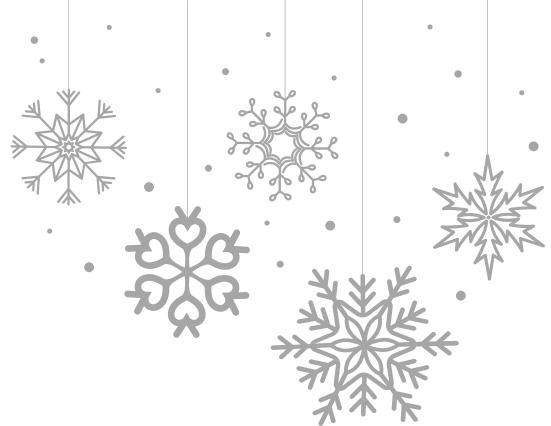


Butterplätzchen

Makes 54 cookies

Ingredients:

5 egg yolks* see notes
3/4 cup (75 g) powdered sugar
2 sticks (250g) unsalted butter
2 3/4 cup (350g) All Purpose flour
1 pinch salt
1 knife tip lemon peel
1/3 cup (90g) sugar
2 Tbsp vanilla Extract



Instructions:

1. Bring a medium size pot with water to a simmer.
2. Crack 5 eggs and separate egg yolks from egg whites. Using a metal strainer immerse into the simmering water and add the egg yolks. Cook for 4-5 minutes.
3. Once the egg yolks are cooked press through the strainer with a rubber spatula.
4. In a large mixing bowl mix powdered sugar, butter, flour, salt, lemon peel, sugar, Vanilla, and egg yolks and mix until an even dough forms.
5. Wrap the dough in plastic and place into the fridge for 2 hours.
6. Preheat your oven to 395°F (200°C).
7. Roll chilled dough on a lightly covered floured surface and roll out to 1/4" thickness.
8. Use cookie cutters to cut out cookies and place them on a parchment-covered cookie sheet.
9. Bake for 9 minutes until the edges are lightly browned around the edges.
10. Let the cookies cool completely before storing them in an airtight container for up to 4-6 weeks.

