

# Zuckerbäumchen

Makes 42 cookies

## Ingredients:

1  $\frac{3}{4}$  sticks (200g) ice-cold butter, cut into small pieces

1  $\frac{1}{2}$  cups + 1 Tbsp (250g) All-Purpose Flour

$\frac{2}{3}$  cup (100g) sour cream

1 pinch salt

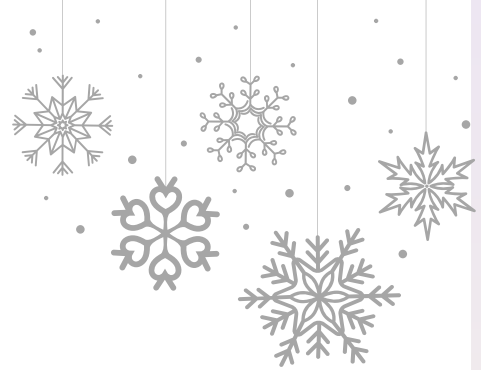
1 egg yolk

$\frac{1}{4}$  cup (50g) sugar

## Top with:

egg-white

sprinkles



## Instructions:

1. Make sure the butter is cut into small pieces and place on a plate and back in the fridge or freezer, so the butter stays nice and cold.
2. In a large mixing bowl mix add flour, sour cream, salt, egg yolk, and sugar – then add butter and mix as fast as possible. Wrap in plastic and back in the fridge for at least 1 hour.
3. The colder the butter, the flakier the cookies.
4. Preheat your oven to 400°F (200°C).
5. Roll the dough out on a lightly floured surface and cut out with cookie cutters.
6. Place on a parchment-covered cookie sheet and brush the egg white and sprinkle with sweet sprinkles.
7. Bake for 9–11 minutes until the cookies are golden brown.
8. Store once cooled completely in an airtight container.

