



Christmas Season

○ FILLED VANILLA CRISPIES

INGREDIENTS FOR 40 COOKIES

- > 250 g soft butter
- > 2 packets vanilla sugar
- > 80 g icing sugar
- > 375 g flour
- > 75 g cornstarch
- > freezer bags

FOR THE FILLING

- > 100 g soft butter
- > 100 g icing sugar
- > 1 lemon(s)

PREPARATION

1 Stir 250 g butter, vanilla sugar and 80 g icing sugar until creamy. Mix 375 g flour and cornstarch into the butter-sugar mixture and knead the batter quickly with flour covered hands to a smooth dough.

2 Preheat the oven (75 °C / air circulation: 150 °C). Lay out two baking trays with baking paper. Form about 80 cherry-sized scoops with flour covered hands. Place the formed scoops them with small spaces between each other on both baking trays.

3 Dip a fork in flour and use it to squeeze the scoops a little flatter. Bake them for about 12 minutes and let them cool down on plates.

4 Wash lemons, dab it dry and grate the peel finely. Squeeze the lemon. Stir 100 g butter and 100 g icing sugar with a whisk for about 5 minutes until creamy white.

5 Stir in the lemon peel and 2 tsp. juice. Pour cream into a freezer bag. Cut off a corner. Squeeze the cream on the bottom of about 40 cookies. Put together with the rest of the cookies. Chill for at least 30 minutes.

