



Sprüngli

MAILÄNDERLI RECIPE

Ingredients for about 100 – 120 Mailänderli



Ingredients:

360 g *butter*

180 g *sugar*

90 g *egg yolk*

25 g *lemon zest*

Prise *salt*

3 g *vanilla flavouring*

600 g *white flour*



How to make:

Mix the butter and sugar until you have a light, fluffy mixture. Then add the egg yolks, lemon zest, a pinch of salt and vanilla flavouring and mix well. Add the flour and knead into an even dough. Cover the dough and chill for 1 hour.

Roll out the dough between baking paper to an even thickness of 1 cm. Preheat the oven to 220 °C and bake the Mailänderli on the middle shelf for about 5 to 6 minutes. Leave to cool on a cooling rack.