

Mailänderli (traditional and vegan)

Preparation time: about 1h (+ 2h to cool the dough)

Baking time: 9-11 min

Yield: about 60 cookies (depending on how big your cookie cutters are)



Ingredients (traditional version):

- 250g butter
- 225g sugar
- 1 pinch of salt
- 3 eggs
- 1 lemon (zest and 1 tbsp. juice)
- 500g flour

- 1 egg yolk, diluted (e.g. with a bit of cream)
- maybe coarse sugar (to decorate before baking)

Ingredients (vegan version):

- 250g margarine
- 200g sugar
- 1 pinch of salt
- 4-6 tbsp. soy cream
- 1 lemon (zest)
- 500g flour

- maybe as a frosting (apply before baking)
 - 4 EL soy cream
 - 1 tbsp. water
 - 1 pinch of sugar
 - 1 pinch of curcuma

Preparation:

1. Let the butter get soft at a warm place. Then, whisk until very soft.
2. Add sugar, salt and eggs and whisk until the mixture is light.
3. Add the zest of a (well washed!) lemon. Add a tablespoon of lemon juice of the same lemon and whisk again.
4. Sieve and add the flour. Combine to form a dough and let it cool down for about 2 hours at a cool place.
5. Preheat the oven to 200°C. Prepare baking tins covered with baking parchment.
6. Spread the dough (8mm thick). Cut the dough with several cookie cutters. When a baking tin is full, let it rest in a cool place for 10 minutes, then brush the cookies with the diluted egg yolk. If you like you can decorate the cookies with a bit of coarse sugar.
7. Bake in the middle of the preheated oven for 8-11 minutes until they are golden brown.
8. Store in an air-tight box.

(traditional recipe after „Betty Bossi: Das neue Guetzlibuch“)

