

Butterbrote

30—45 Min

Preparation

1. Knead the room temperature butter with icing sugar, hazelnuts, spelled flour, Kotányi Cinnamon, Ground Cloves and the Sea Salt to form a dough.
2. Chill the dough for at least 1-2 hours.
3. Then roll out the dough to a thickness of approx. 3 mm and cut it out with a round cookie cutter (approx. 6 cm in diameter).
4. Halve these and place on a lined baking sheet and bake for 7-8 minutes at 180 ° C in a preheated oven.
5. For the glaze, beat the egg yolks, water and icing sugar until frothy.
6. Spread the glaze on the cooled cookies and leave to dry overnight.

Ingredients 6 Portions

= Kotányi Produkte

For ca. 1 kg of Cookies

240 g	Butter
150 g	Icing Sugar
130 g	Hazelnuts, ground
250 g	Flour, spelled
5 g	Cloves, Ground
5 g	Cinnamon, Ground
1 Pinch	Sea Salt, Coarse

For the Glaze

80 g	Egg Yolk (ca. 4 Pc.)
60 g	Water
360 g	Icing Sugar