

Dotterstangerl

30—45 Min

Preparation

1. Beat the egg yolks with the icing sugar and vanilla sugar until frothy.
2. Fold in the wheat flour and mix until a smooth dough is formed.
3. Fill the dough into a piping bag with a perforated nozzle and pipe 2 cm long cookies onto a lined baking sheet.
4. Bake the cookies at 180 ° C on the fan setting for 7-8 minutes.
5. Coat half of the "Dotterstangerl" with apricot jam and sandwich them together with uncoated cookies.
6. Dip the sandwiched cookies in chocolate icing and let set on a rack.

Ingredients 4 Portions

= Kotányi Produkte

For ca. 500 g Cookies

200 g	Egg Yolk (ca. 10 Pc.)
140 g	Icing Sugar
160 g	Flour, wheat
10 g	Bourbon Vanilla Sugar
1 Pinch	Sea Salt, Coarse
100 g	Apricot Jam
100 g	Chocolate Glaze