



## 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

# 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.

