



# Golden Milk Buttons

🕒 15–30 Min   

## Preparation

- 1 Beat the yolks with the icing sugar until frothy.
- 2 Mix the flour and the Kotányi Golden Milk spice mixture.
- 3 Fill the cookie dough mixture into a piping bag and pipe dots with a perforated nozzle (approx. 1 cm in diameter) on a baking sheet lined with baking paper.
- 4 Bake the cookies on the middle rack with a preheated oven at 180 ° C (fan setting) for 8 minutes.

**HINT:** After cooling, they can be decorated with chocolate or a delicious glaze.

## Ingredients 4 Portions

♦ = Kotányi Produkte

For ca. 500 g of Cookies

190 g	Egg Yolk (ca. 10 Pc.)
140 g	Icing Sugar
160 g	Flour, wheat
20 g	♦ Archive: Golden Milk Seasoning Mix
1 Pinch	♦ Sea Salt, Coarse

