

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