



## 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 

Seasoning Mix

1 Pinch ♦ Sea Salt, Coarse

## Golden Milk Buttons

**(**可 15—30 Min **(** 口 口 口





## Preparation

- 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.
- 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.

