




# Shortbread Cookies

🕒 40–50 Min   


## Preparation

- 1 Cut the butter into small cubes and knead into a smooth dough with all the ingredients.
- 2 Let the dough rest in cling film in the fridge for 30 minutes.
- 3 Preheat the oven to 180 °C on the convection setting.
- 4 Roll out the dough to a thickness of 0.5 cm and using a cookie cutter, cut out the cookies.
- 5 Bake in the preheated oven for around 10 minutes until the cookies are a rich golden brown.

## Ingredients 10 Portions

 = Kotányi Produkte

Für Two Trays

100 g	Sugar
200 g	Butter, cold
300 g	Flour, smooth
1 pc.	Egg
2 tsp.	 Cinnamon, Ground

