

Shortcrust-Easter Bunny Cookies with Lemon Icing

60–70 Min

Ingredients 6 Portions

= Kotányi Produkte

For the Easter bunny cookies

600 g	All-purpose wheat flour
150 g	Granulated sugar
400 g	Butter, softened
1	Egg
2	Egg yolks
1	Organic lemon
2 pcs.	Bourbon Vanilla Pods, Whole
1 pinch	Sea Salt, Coarse
	Easter cookie cutters (bunny, egg, flower)
	Giotto or Raffaello to decorate

For the lemon icing

100 g	Powdered sugar
2 tbsp.	Lemon juice concentrate

Preparation

1 To make the dough, mix the egg with two egg yolks, the flour, the softened butter and the granulated sugar. Grate and add the zest of the lemon. Scrape the vanilla out of the pods and stir it in.

HINT: Make sure that all ingredients are at the same temperature.

2 Then allow the dough to rest in the fridge for around 20 minutes. After this time, roll the dough out on a work surface that has been dusted with flour.

3 The dough should be around 2–3 mm thick. Then use the cookie cutters to cut the shapes out from the dough. Line a baking sheet with baking parchment and place the cookies on it, leaving a gap between them.

4 Preheat the oven to 200 °C using the conventional oven setting and bake the cookies for around 10 minutes. Keep an eye on the cookies toward the end of the baking time so that they do not become too dark.

5 Then allow the cookies to cool. Meanwhile, prepare the icing. To make the icing, mix the powdered sugar with the lemon juice concentrate with a whisk until smooth.

6 Then ice the cookies however you like. To decorate, press half a Giotto on the cookie to form the bunny's tail. Then allow to dry for around an hour.

HINT: This quantity of dough will make around 30 bunny cookies (depending on the size of your cookie cutters).