

Vanilla Mug Cookies with Pistachios

50–70 Min

Preparation

1. Preheat the oven to 180 °C (356 °F).
2. Blend the flour, 100 g powdered sugar, egg, softened butter, Bourbon vanilla sugar and sliced lemon peel together well in a blender.
3. Then knead the dough by hand and shape it into a ball. Wrap plastic wrap around the dough and chill for 30 minutes.
4. After 30 minutes, roll the dough out thinly and cut out the cookies. Use a knife to cut a little slit into each cookie so that it can be placed onto the rim of a mug.
5. Place the cookies on a baking tray lined with baking parchment and bake using the fan setting for 12–15 minutes in an oven preheated to 180 °C (356 °F).
6. Meanwhile, mix the powdered sugar with the lemon juice to make smooth icing to glaze. Once cool brush the cookies with the glaze.
7. Then decorate with the chopped pistachios.

Ingredients 4 Portions

= Kotányi Produkte

For the dough

300 g	Flour
200 g	Butter, softened
100 g	Powdered sugar
1	Egg
2 tbsp	Lemon Peel, Chopped
1 pkg	Bourbon Vanilla Sugar