

# Shortbread Cookies □

Making your own shortbread is easy, and it's always nice for tea or for dessert!

\* Ingredients:

- ° For 1 baking sheet from the oven (approx. 24 cookies):
- ° 150 g of flour (rather T55)
- ° 75 g of butter
- ° 75 g caster sugar
- ° 1 egg (small caliber)
- ° 1 pinch of salt
- ° Choice of flavor: vanilla, lemon, cinnamon

\* Preparation:

Prepare the shortbread:

Carefully mix 150 g of flour, 75 g of sugar, salt, flavor of your choice, 75 g of butter cut into small pieces by pressing and rubbing the palms of the hands against each other to make "sand"

Photo of the stage

(Please note: the butter should not be soft, nor too hard either!)

Quickly incorporate the egg into this sandy mixture

Put into a ball. Crush the dough with the palm of your hand several times to amalgamate everything

Cover with a film of flour and let stand in a cool place for

about 30 minutes, covered with a cloth

Preheat the oven to 200 °

Place the dough on a floured surface and keep the flour close to you to flour the roll and your hands. Roll out the dough with a rolling pin 1/2 cm thick

Cut the dough into slices using a cookie cutter or a glass

Place the shortbread on a buttered baking sheet

Bake about 10 minutes in a hot oven, watching the cooking: take out the shortbread when they have golden blond color

ENJOY!