

# Shortbread Cookies !

## Shortbread Cookies :

### 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!