

# Shortcrust – Cookies

## Ingredients:

250g flour

110g butter

70g sugar

1 packet of vanilla sugar (8g)

1 dash of salt

1 egg



## Preparation:

Put all your ingredients in a mixing bowl and knead them firmly.

Form a globe out of the dough and put it into the fridge for at least 60 minutes.

Get the dough out of the fridge and roll it out. Then you can stamp it with your cookie stamp. After that you cut the cookies out.

Put them on a greased baking tray and bake them for 12-16 minutes by 160°C.