

heute gibt es...

Dream pieces



Ingredients(For 2 full sheets)

- 500g flour
- 5 egg yolks
- 250g butter
- 2 tsp vanilla
- 150g sugar
- 250g icing sugar for dusting

Preparation:

1. All ingredients - without the icing sugar naturally ☐ - place in a bowl and knead into a dough.
2. Shape the dough into a ball, wrap in plastic wrap and place for about 1 hour in the refrigerator.
3. Shortly before the end of the cooling time to preheat the oven to 180 ° C (fan) position.
4. Now the dream pieces are formed by first taking a small piece of dough and roll into a finger thick roll.
5. Then you cut off about 1 cm long pieces and puts them on a lined baking tray. As the dream pieces rise not strong, the distance between these need not be very great.
6. With the further dough use the same steps until it is completely depleted.
7. The pastry is baked golgbraun now for about 10-15 minutes.
8. Place after the baking time the dream pieces to cool on a wire rack.
9. Once these are lukewarm, give a little icing sugar in a bowl and shake gently until the biscuits are covered with powdered sugar.
Important: Make sure that the cookies are not too hot or too cold, otherwise they will absorb the icing sugar and not record properly.

Biscuits dry and cool place!



