

## “Milanais” (Mailaenderli) – Swiss Butter Cookie -- Christmas Cookies (SWISS)

---

Quantity	1 Kg		
Author	Martin ZGraggen		
Category	BAKING		
Time	Preparation time: 20 minutes	Setting / resting time: 24 hours	Baking time: 10-15 minutes
Difficulty	Beginner		

---

### **Ingredients**

QUANTITY	UNIT	PRODUCE
105	GR	Eggs whole
220	GR	Sugar white
240	GR	Butter cooking, unsalted
1	GR	Salt cooking
1	GR	Lemon skin grated
440	GR	Flour white type 550
50	GR	Egg wash
	SOME	Apple skin

**TOOLS / EQUIPMENT NEEDED:** *Mixing bowl stainless steel large x2, sieve, whisk, lemon grater, chef's knife, plastic foil, rolling pin, Christmas cookie cutters, fork, brush, baking paper, baking tray, peeler, cookie jar / box*

**INGREDIENTS NEEDED:** *Egg whole, sugar white, butter cooking unsalted, salt cooking, lemon, flour white, egg wash, apple skin*

### **Mise en place / Preparation**

- Take butter out of refrigerator (soft), sieve flour
- Mix eggs, sugar together in a mixing bowl, add soft butter, grated lemon skin and salt
- Add flour and make / form a dough (no need for kneading)
- Let dough rest covered with plastic foil in refrigerator overnight (24 hours)
- Roll out with rolling pin 10-12 mm thick, sign mark with the back of a fork
- Cut out with different Christmas cookie cutters / shapes
- Place on baking tray lined out with baking paper
- Brush twice with egg wash
- Bake in pre-heated oven (top and bottom heat, 180-200C) for approximately 10-15 minutes
- Take out, let cool down
- Store in cookie jar / box with some apple skin (keeps the cookies longer moist – will not dry out too quickly)

### **Serving**

- Served during the Advents time e.g. after Dinner, during Afternoon tea, etc.

### **Remarks / Comments:**

- These Christmas cookies also make a perfect gift and / or give-away! Pack them (mixed) in a nice plastic bag (Christmas theme) and give to your friends, family, etc.

