



## MAILÄNDERLI (little Milanese cookie)

This recipe has absolutely nothing to do with Till's Rub but it is my favorite holiday cookie. For any baking task, it is always a good idea to weigh your ingredients . . .

Makes a lot . . .

9 oz Butter, room temperature Using the paddle attachment of your mixer, beat the butter until soft.

8 oz Sugar, granulated Add to the bowl.

Pinch Salt Add to the bowl.

1 Lemon, zest only Add and mix on medium speed until the sugar is well incorporated.

3 Eggs With the mixer on low add one egg at a time. Only add the next egg once the previous one has been fully incorporated. Mix until batter is light in color.

18 oz Flour, all purpose Add to bowl and mix on low until all the flour is incorporated. Do not overwork!

Wrap the dough in plastic and chill for at least 2 hours.

Flour your work surface lightly and roll out the dough to about ¼ in in thickness.

Use cookie cutters to cut out your favorite shapes and place them on a cookie sheet lined with parchment paper.

Combine the leftover dough, roll out again and repeat (depending on your kitchen temperature, if your dough gets too soft you may have to chill it again for a few minutes).

Preheat your oven to 400° F.

1 Egg

Beat the egg and brush each cookie with the egg wash.

Chill for 15 minutes before baking if you have the space in your fridge. In Chicago it is usually cold enough around the holidays so we just place them on the deck for a few minutes.

Bake for about 10 minutes until light golden brown.

Cool on a rack and store in an airtight container for 1-2 weeks (not that they'll last that long, trust me . . .).

