

Viennois Cookies Recipe

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Prep. time : 20 minutes

Cook time : 10 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Butter, softened 200g (7oz)
- Powdered sugar 85g (3oz)
- Egg whites 30g (1oz or 1 medium egg white)
- Vanilla powder
- Zest of one orange
- Zest of one lemon
- All purpose flour 225g (8oz)

Directions

1. Put softened butter and powdered sugar into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed for a couple of minutes.
2. Add egg whites, vanilla powder, lemon and orange zest, and mix until incorporated.
3. Fold in sifted flour.
4. Pipe cookies on a paper lined baking tray, and then put them in the fridge for 10-15 minutes.
5. Bake them at 180°C (350°F) for approximately 10 minutes, until golden around the edges.
6. Leave them to cool down and store them in your cookie tin.