



## BUTTERBREDALAS (CHRISTMAS BISCUITS)

*The authentic Alsatian recipe*

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Number of people: 4

Preparation time: 20 min

Cooking time: 10 minutes

### INGREDIENTS

- 250 g plain flour
- 125 g softened butter
- 125 g sugar
- 4 egg yolks
- 1 packet vanilla sugar
- 1 pinch of salt

#### Ingredients for the glazing:

- 1 egg yolk
- a little milk

### THE STEPS

- Mix the sugar, vanilla sugar, egg yolks, softened butter, and flour with a pinch of salt until you obtain a smooth dough.
- Form a ball, wrap it in cling film, and place it in the fridge for 2 hours.
- Roll out the dough to a thickness of 3 to 4 mm, then cut out shapes using cookie cutters.
- Preheat your oven to 180°C (gas mark 6).
- Brush the biscuits with your glazing mixture, then place them on a baking tray lined with parchment paper.
- Bake for about 10 minutes in a fan oven (or between 8 and 12 minutes depending on your oven). The biscuits are ready when the edges just begin to brown.

### OUR SUGGESTION

To accompany the tasting of your butterbredalas, we recommend an Alsace Gewurztraminer, which will enhance the aromas of these traditional Christmas biscuits.