

# Limonlu Viennese

Delicate lemon Viennese cookies that melt in your mouth. These French pastries feature buttery texture with citrus zest. Ready in 25 minutes!

15

HAZIRLIK DK

10

PI?IRME DK

25

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Limonlu Viennese

## Malzemeler

- 150 g powdered sugar
- 180 g butter
- 0.5 tsp salt
- 2 lemon
- 3 cup flour
- 1 egg white

## Yapılı???

- Prepare for baking**

Preheat oven to 165°C (330°F). Line 2 baking sheets with parchment paper.
- Make the cookie dough**

Beat 180g butter with an electric mixer until light and fluffy, about 2 minutes.
- Add 150g powdered sugar and beat for 2-3 minutes until the mixture is pale and well combined.
- Add 2 egg whites, zest from 1 lemon, and 0.5 tsp salt. Beat for 1-2 minutes until fully incorporated.
- Sift 3 cups flour directly into the bowl and gently fold it in using a wooden spoon or spatula until just combined, about 1 minute. Do not overmix.
- Shape the cookies**

Transfer dough to a piping bag fitted with a large star tip.
- Pipe dough onto prepared baking sheets in 'W' or wavy shapes, spacing them 2 inches apart.
- Bake and finish**

Bake for 10-12 minutes until edges are just set but cookies remain pale golden. Do not overbake.
- Cool completely on baking sheets for 15 minutes, then dust with additional powdered sugar before serving.

## ?puçlar?

Use room temperature butter for easier creaming, but make sure it's not too soft or melted, as this will affect the cookie's ability to hold its piped shape.

Sift the flour before adding it to the butter mixture to ensure the lightest possible texture and prevent any lumps in your dough.

When piping the cookies, maintain consistent pressure and speed to ensure uniform size and shape. Practice the 'W' motion on a clean surface first if you're new to piping.

Don't overbake these delicate cookies - they should be set but still pale. They'll continue to cook slightly on the hot pan even after removing from the oven.

For the best lemon flavor, use organic lemons and only zest the yellow part of the peel, avoiding the bitter white pith underneath.

Chill the piped cookies for 15 minutes before baking if your kitchen is very warm, as this will help them maintain their shape better.

Dust with powdered sugar just before serving for the most attractive presentation, as the sugar can absorb moisture over time.

Use a star tip with at least 6 points for the most defined ridges - this creates better texture and visual appeal.