

D03 | WHIPPED SHORTCRUST BISCUITS

INGREDIENTS

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|--------------------------------|-------|
| Butter | 300 g |
| Powdered sugar | 150 g |
| Eggs | 100 g |
| Flour cakes and fried pastries | 500 g |
| Baking | 5 g |



LINEA PASTICCERIA
TORTE E DOLCI FRITTI

DIRECTIONS

Beat in the eggs using a mixer with steel flat beater the soft butter but still plasticky, after add the sugar and use a mixer with steel wire whip to mix the dough.

Combine the eggs continuing to mount. Finally add the sifted baking and flour.

Put the batter into a sac-à-poche with rifled nozzle shape some balls of dough on a on parchment paper or non-stick pans.

Bake it at 180° degrees with open valve for about 13 minutes.