

A close-up photograph of several butter cookies decorated with white icing, pink fondant, and gold sprinkles. The cookies are arranged on a silver wire rack. The background is a soft, out-of-focus pink.

Butter Cookies

These Czech-style butter cookies have brought together many good friends and delicious conversations over the years. My first memory of them goes all the way back to my school days. It's a tradition that has been passed down from one family to another — and now, not a single Christmas goes by without me baking a few tins of these delightful cookies.

Ingredients

750 g flour
500 g butter (softened; you can leave it out
overnight at room temperature)
250 g powdered sugar
3 egg yolks
grated lemon zest

These butter cookies are wonderful even without any decoration, but if you have a special occasion or just want to experiment, the easiest way is to use ready-to-roll edible fondant.

If you prefer a simple glaze, just beat one egg yolk with sifted powdered sugar and use a spoon to drizzle it over the cookies.



1. First, rub the softened butter into the flour and sugar mixture with your fingers. Then add the yolks one by one, and finally, the lemon zest.
2. Bake in the middle of a preheated oven. I usually keep the temperature quite low — about 150°C — because the dough can brown very quickly. Once you see the edges starting to turn golden, take them out, even if the cookies still look pale.
3. If you decide to decorate with fondant, use smooth jam (without fruit chunks) to stick the fondant onto the cookies. Brush a thin layer of jam over the cookie and gently press the fondant cutout on top.
4. If you want to add more decoration, do it while the fondant is still soft. If any small decorations fall off, you can fix them with a drop of water.
5. These cookies are most delicious when sandwiched with jam, and sprinkled with powdered sugar.