

Gluten-free Linzeraugen (Linzzer Eyes)



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	0,200 kg
Butter	0,400 kg
Sugar	0,300 kg
Vanilla Flavour	0,010 kg
Salt	0,010 kg
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Total weight	1,920 kg
Yield	55 pieces

Process:

Make a dough (like short pastry) with all the ingredients (using a flat beater, 3 minutes on medium speed).

Put the dough for 30 minutes into the chiller, then roll out (approx. 3 mm high) and make up.

Baking time: approx. 15 minutes

Baking temperature: approx. 180 °C

After baking fill with a red jam and dust with powder sugar.

Master Tip:

THIS RECIPE IS FOR A SHORT PASTRY-STYLE DOUGH, WHICH CAN BE USED IN MANY DIFFERENT PRODUCTS.

Bake the best with something good!