

Italian Befanini with the thermomix

Italian Befanini with the thermomix

10 min	10 min 15 min	10 min 15 min 25 min	10 min 15 min 25 min 2/10
10 min 15 min 25 min 2/10 10	10 min 15 min 25 min 2/10 10 11	10 min 15 min 25 min 2/10 10 11 13	

10 min 15 min 25 min 2/10 10 11 13

250g of flour
100g of softened butter
100g of granulated sugar
50g of milk
2 tablespoons of white rum
3 eggs
1 egg yolk
1 packet of baking powder
1 pinch of salt
Lemon zest

**250g of flour
100g of softened butter
100g of granulated sugar
50g of milk
2 tablespoons of white rum
3 eggs
1 egg yolk
1 packet of baking powder
1 pinch of salt
Lemon zest
**

For about 30 befanini using a Thermomix :

Preheat your oven to 180°C (350°F)

Â»

Place the granulated sugar and eggs in the bowl of the Thermomix.

Â»

Mix at speed 3 for 45 seconds until you get a foamy mixture.

Â»

Add all the other ingredients: flour, softened butter (left at room temperature for a few minutes), milk, baking powder, salt, lemon zest, and rum.

Â»

Program for 3 minutes on the kneading function.

Â»

Let the dough rest in the refrigerator for 45 minutes.

Â»

Roll out the dough on a floured work surface with a rolling pin, to a thickness of about 4mm.

Â»

Using cookie cutters, make about thirty shapes.

Â»

Place them on a baking sheet lined with parchment paper.

Â»

Brush the shapes with egg yolk using a brush.

Â»

Decorate your shapes with colorful sugar pearls, or shiny stars, according to your imagination.

Italian Befanini with the thermomix



Bake for approximately 15 minutes.

Enjoy delicious shortbread cookies for a snack or breakfast, and delight your children. Both young and old will be delighted. Yum ;)