Italian Befanini with the magimix

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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
<span itemprop=

For about 30 befanini using a Thermomix :
Preheat your oven to 180°C (350°F)
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Place the granulated sugar and eggs in the bowl of the Thermomix.
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Mix at speed 3 for 45 seconds until you get a foamy mixture.
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Add all the other ingredients: flour, softened butter (left at room temperature for a few minutes), milk, baking powder, salt, lemon zest, and rum.
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Program for 3 minutes on the kneading function.
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Let the dough rest in the refrigerator for 45 minutes.
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Roll out the dough on a floured work surface with a rolling pin, to a thickness of about 4mm.
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Using cookie cutters, make about thirty shapes.
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Place them on a baking sheet lined with parchment paper.
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Brush the shapes with egg yolk using a brush.
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Decorate your shapes with colorful sugar pearls, or shiny stars, according to your imagination.

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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 ;)