

Julia's Traumstücke

(Dream Pieces)

Super easy and extremely delicious!

Ingredients:

- 500 grams of flour (approx. 4 cups)
- 5 egg yolks
- 250 grams of butter
- 2 packs of vanilla sugar (approx. 16 grams)
- 150 grams of sugar (approx. $\frac{3}{4}$ of a cup)
- Some powdered sugar

Preparation:

Mix all the ingredients (except for the powdered sugar) into a smooth dough. Wrap it in saran wrap and put it in the fridge for 15 minutes.

After taking the dough out of the fridge, roll it into sausage shaped rolls and then cut off 1 cm (approx. 0.4 inches) wide pieces. Lay the cookies on a baking tray and bake them at 180° Celsius (approx. 350 degrees Fahrenheit) for approx. 15 minutes until they are golden.

Leave the cookies to cool for a little while and roll them in powdered sugar when they are still lukewarm.

Enjoy!

