



Cookies with a "window"

15'
Hands on

1 hour'
Hands off

25'
Cook Time

25-30
Portion(s)

1
Difficulty



Ingredients

- 250 g butter, at room temperature
- 100 g granulated sugar
- 2 egg yolks
- 1 teaspoon(s) [vanilla extract](#)
- 300 g all-purpose flour
- 150 g candies, in various colors

Διατροφικός πίνακας

Nutrition information per portion

135 Calories (kcal)	7.4 Total Fat (g)	4.5 Saturated Fat (g)	16.0 Total Carbs (g)
7%	11%	23%	6%
6.6 Sugars (g)	1.2 Protein (g)	0.5 Fibre (g)	0.0 Sodium (g)
7%	2%	2%	0%

Method

- Preheat oven over 150°C (300* F) Set to Fan.
- In a mixer, beat the butter and sugar with the whisk attachment on low speed until they are homogenized. Don't overbeat it because you don't want the butter to turn white (this means that there is a lot of air in the mixture and the cookies will overspread during baking).
- Add the yolks, vanilla, and flour and mix with a spatula.
- Cut the dough in two and with each piece form a disk.
- Cover both disks with plastic wrap and refrigerate for 1 hour.
- Using a rolling pin, roll out the dough until 0.7 cm thick. Using a glass or a cookie cutter, cut cookies in any shape you like. Using a smaller cookie cutter, cut and remove their center part.
- Place the cookies in a [baking pan](#) lined with parchment paper.
- Fill the inner part with candy and bake for 20-25 minutes.
- Remove from oven and set the baking pan on a [rack](#) to cool.
- Carefully remove the cookies from the baking pan using a [spatula](#) and transfer them to a platter.