**Breton Butter Biscuits**

Prep time:  1 hour 30 mins

Cook time:  30 mins

Total time:  2 hours

Serves: 30 biscuits

**Ingredients**

* 320 gr. of flour
* 120 gr. of sugar
* 12 gr. of vanilla or golden sugar
* 2 egg yolks
* 200 gr of melted salted butter
* 1 whole lemon zest
* 1 egg yolk
* 1 teaspoon of water
* 1 heaped tablespoon of icing sugar

**Instructions**

1. Mix flour, sugar and vanilla sugar. Make a well in the centre. Add 2 egg yolks, melted butter and lemon zest. Knead and form a ball. Cover with kitchen film and leave to rest for 1 hour.
2. Preheat oven to 150 °C (300°F). Put greaseproof paper on baking tray and reserve.
3. Roll dough in between to baking sheets to the appropriate thickness (3 mm). Cut out circles of dough (diameter 7 cm) using cutter and put on baking tray.
4. Mix 1 egg yolk with 1 teaspoon of water. Apply on biscuit using a cooking brush. Sprinkle icing sugar and bake for 20-30 minutes