

DUTCH BUTTER CAKE

INGREDIENTS

3 oz butter
2.5 oz sugar
Pinch of salt
100g cake flour
1 lemon, zested
1 tsp vanilla extract
1 egg yolk to brush



PREPARATION

Beat the butter, sugar and a pinch of salt until light and fluffy. Add the flour, lemon zest and vanilla. Cover the bowl with plastic wrap and rest for half an hour. Preheat the oven to 350 degrees F (180 degrees C). Cover a baking sheet with parchment paper. When the dough is done resting, press the dough into a rough square shape on the parchment paper with the palms of your hands. It needs to be roughly a 1/2 inch thick (1 cm). Brush with the egg yolk. Bake for 10 to 15 minutes or until the top becomes a light golden brown. (Be careful, it burns quickly!) Remove from the oven, immediately cut into squares or wedges, and allow to cool on the baking sheet.

TIPS

Butter biscuits are usually made in a special round *boterkoek* tin. If you don't have this type of pan then use a springform pan without the bottom and shape it directly on the parchment. The butter biscuits are then cut into wedges, leaving them somewhere between a cake and a cookie.