

# Breton shortbread

**Recipe for 4**

**Description**

**Ingredients**

Breton sablé

- 2 Unit(s) Egg yolk
- 2 Unit(s) Egg
- 130 Gr Sugar
- 8 Gr Baking powder
- 110 Gr Slightly salted butter
- 150 Gr Flour

**Preparation**

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Sablé Breton

With a stand mixer, mix the egg yolks and sugar. Next add the butter and finally the dry ingredients. Once completely incorporated, place the mixture in a piping bag and put it in the fridge.

Butter the ring molds and place them on a baking sheet with parchment paper. Fill them to 1/4 and then place the baking sheet in the oven. It should take roughly 15-20 minutes to cook, and they should be done with a nice golden brown color.

Remove the ring molds as soon as you remove the sheet from the oven, wait 5 minutes, and then cut them in half, lengthwise.

**Bon appétit!**