

Butter Plätzchen

200 g butter

125 g sugar

2 egg yolks

300 g flour

2 pkts vanilla sugar

(if you don't have vanilla sugar, get a vanilla pod slice it in half and put it in a bag of caster sugar)

2 or 3 drops rum essence or 2 tbsp Rum

METHOD

Pre- heat oven to 180°C

1] Beat butter & sugar together until it is light and fluffy, then add the vanilla sugar

2] Beat in egg yolks

3] Mix in the flour and essence.

4] Knead together until smooth. Chill over night in the fridge.

5] Take out the dough from the fridge and let it slightly soften for a couple of minutes. Cut the dough in half and start working with one half of the dough. On a floured surface roll out the dough until its 3mm thick, then cut the dough with available cookie cutters.

6] Place the cookies on a tray and bake for 7 mins.

7] When cookies are out of the oven let them cool for a minute then glaze the cookies with icing sugar and lemon juice (or orange juice).

* To make the cookies colourful separate the icing sugar and lemon/orange juice in three bowls and in each bowl put a few drops of different food colouring.

* You make a lot more than shown on the image!





SpitzBuben

- To make the dough for the Spitzbuben it is the same recipe as Butter Plätzchen but for the dough use lemon rind or lemon essence instead of rum.

METHOD

Pre- heat oven to 180°C

- 1] Take out the dough from the fridge and let it slightly soften for a couple of minutes. Cut the dough in half and start working with one half of the dough. On a floured surface roll out the dough until its 3mm thick.
- 2] Cut out small rounds of cookies (equivalent to the circumference of a shot glass) and with some of the rounds cut an even smaller round circle in the middle.
- 3] Place the cookies on a tray and bake for 7 mins. Leave them to cool.
- 4] Essentially the Spitzbuben cookies are sandwiched together. Fill the middle of the whole cookie with jam and place the cookie which is cut in the middle on top.

*You can use any jam you like, I used a three jams: Strawberry, Apricot, and Guava.





Wiener Vanillekipferl [Little Vanilla Crescent Cookies]

1 ¼ cups flour
½ cup caster sugar
1 tsp vanilla extract
3 egg yolks
½ cup ground almonds
9 oz butter
3 Tbsp vanilla sugar (if you don't have vanilla sugar, get a vanilla pod slice it in half and put it in a bag of caster sugar)

METHOD

- 1] Work all ingredients into smooth dough and chill approx 1 hour.
- 2] Pre-heat the oven to 180°C (325 -375°F)
- 3] Form a dough into a small ball and roll into a sausage shape and curve it. (Similar to a crescent moon)
- 4] Bake for 12 - 16 minutes or until golden.
- 5] Sprinkle icing or vanilla sugar over them while they are still hot.





Kokomarkronen

200 g desiccated coconut
4 egg whites
200 g caster sugar
a pinch of cinnamon
2 drops of Bitter Almond essence
20 - 30 Obeleten (Rice paper)

- 1] Under the grill lightly brown the desiccated coconut on a baking tray in the oven.
- 2] Beat the egg whites until stiff peaks form. Then beat slowly in the sugar, cinnamon and bitter almond essence.
- 3] Then fold in carefully the desiccated coconut. Put 2 tsp of the mixture on to the Obeleten on greased baking tray.
- 4] Place the macaroons in a 130°C-150°C in pre-heated oven, for 15-20 minutes.



Mince Pies

Sweet Short Crust Pastry

2 ½ cups flour (sifted)
½ cups icing sugar (sifted)
200 g butter, cold and chopped
3 tsp iced water (add more water if dough is dry)

*For the fruit mince, you can easily find it in the supermarket in a jar. The mince consists of mixed fruits, currants, brandy and a number of spices.

METHOD for Short Crust Pastry

- 1] Blend flour and sugar in a food processor for 20 sec. Put the mixture in a bowl, then add the butter and rub it in with the flour and sugar.
- 2] Once the mixture resembles fine breadcrumbs, quickly add the water.
- 3] Put the dough on a lightly floured surface and knead until smooth.
- 4] Wrap the dough in cling film and let it rest in the fridge for 1 hour.

Frangipane (makes 350 g)

100 g blanched sliced almonds
100 g caster sugar
100 g softened, butter
2 egg yolks
1 Tbsp flour

- 1] Blend almonds and sugar in food processor for a 1 min. Add butter and blend. Add egg yolks and flour and blend until combined. Chill in the fridge until your ready to assemble the mince pies

To assemble Pies METHOD

Pre - Heat oven to 180°C

- 1] Roll out dough to 5mm. Cut out 24 of 8 cm rounds. Place rounds into lightly greased patty cake tins. Use fingers to press in the dough. Place a tsp or 2 fruit mince.
- 2] Roll out 1 tsp frangipane into a ball. Flatten the ball and then place it on top of the tart.
- 3] Place tarts in the oven for 10 -12 mins. When cooked remove from oven and stand for 10 mins. Then take out of tin and place on a wire rack. Cool completely.

*My mother and I make mini mince pies, as we find that bit sized ones are easier to eat than the regular size of a mince pie.



