



## *Ischl Tartlets*

These festive little cookies are originally from the south of Germany and parts of Austria. The cookies are very pale with a bright red raspberry, strawberry or black currant filling, topped with a dusting of Confectioner's sugar. The sugar gives them a "snowy" look, perhaps a reason for their popularity at Christmas time. This is a fun recipe to make with older children who can help assemble the cookies.

About 20 cookies

### Ingredients:

2-3/4 cups flour  
1/2 tsp. baking powder  
1 cup butter  
3 oz. cream cheese

1 cup sugar  
1 egg  
1/2 cup ground almonds  
1 tablespoon. Grated lemon rind  
12 oz. red or purple jam of choice  
Confectioner's sugar for dusting

### Directions:

Sift together flour and baking powder onto wax paper, set aside. Beat together butter, cream cheese, sugar and egg until light and fluffy. Add flour, almonds and lemon rind to butter mixture. Shape dough into a ball, wrap in wax paper and chill several hours.

Roll out half the dough at a time to 1/8" thickness (the dough will be very stiff at first). Cut out 3" rounds and place on un-greased cookie sheet. Cut out the centers of half the rounds. Flour the cookie cutters well so they don't stick.

Preheat oven to 350° F. Bake for 8 minutes or until the edges are a light gold. Allow cookies to cool on sheets one minute before removing to racks. When quite cool, spread the bottoms (cookies without the center cut-out) with a thin layer of jam. Press on cut-out tops. Fill a small, hand-held sieve with Confectioner's sugar and tap lightly over cookies. After sprinkling with Confectioner's sugar, place extra dab of jam in center.



## *Anisplätzchen (Aniseed Cookies)*

This recipe was contributed by a baker who loves the cookies' smell almost more than their taste. Adding a light taste and smell of licorice, the amount of aniseed in recipes like this can vary from a half teaspoon to a heaping tablespoon. One recipe for gourmet aniseed cookies called for two tablespoons of choice aniseed! You have to love anis for sure to appreciate this cookie.

### Ingredients:

4 eggs  
1 cup, plus 4 teaspoons sugar  
2 3/4 cup flour

3-1/2 tablespoons cornstarch  
1/4 teaspoon baking powder  
1 tablespoon finely ground aniseed

### Directions:

Beat the eggs until foamy. Add the sugar by the tablespoon full. Mix together the flour, cornstarch and baking powder, sift and sprinkle over the egg mixture. Fold together ingredients, adding aniseed at the end. Form balls with a teaspoon and place on a baking sheet lined with baking paper. Let stand for one hour to dry. Bake for 12-15 minutes at 350 degrees.



## *Linzer Augen, Linzer “Eyes”*

### Linzer Dough

1 ½ Cups all-purpose flour  
1 ¼ Cups (7 ounces) Almonds, toasted and peeled  
1 Cup Sugar  
1 Tablespoon cocoa powder, preferably Dutch-processed  
Grated zest of 1 lemon  
½ Teaspoon ground cinnamon  
1/8 Teaspoon ground cloves

¼ teaspoon salt

14 Tablespoons (1 ¾ sticks) unsalted butter, at cool room temperature  
2 large egg yolks  
1 Tablespoon fresh lemon juice

### For Filling:

½ Cup Raspberry or Black Current Preserves  
Confectioner’s sugar for Garnish

In a food processor finely grate the almonds, pour into large bowl, and stir in sugar, cocoa, lemon zest, cinnamon, cloves and salt. Using a pastry blender cut in butter until mixture is crumbly. In a separate small bowl mix egg yolk and lemon juice, stir into flour mixture with a fork until it clumps together. Press together until it forms a ball wrap with plastic wrap and refrigerate until firm about 1 hour or more.

Preheat Oven to 350 degrees line 2 large cookie sheets with parchment paper. Roll out one half of the dough to ¼ inch thick on well floured surface. Using a 2 ½ inch round fluted cookie cutter, cut out rounds and place on cookie sheet ½ inch apart. Repeat the process with the other half of the dough, using a 1 inch round fluted cookie cutter and cut holes in the center, place on cookie sheet ½ inch apart. Bake until cookies are barely beginning to brown about 12 minutes, cool completely. Stir the preserves, place about ½ teaspoon in the center of each uncut cookie round and top with ring shaped round. Sift confectioner’s sugar over cookie for garnish



# *Cinnamon Stars*

*(Zimsterne)*



About 40 Cookies

Cinnamon stars can be found throughout Germany during the Christmas season. As the holiday approaches, local bakeries pack these light, spicy cookies into small cellophane bags -- just the right size for a quick purchase and immediate snack. You will notice that they have an unusual preparation method that helps them keep their shape, as well as making them a light and a very crunchy treat.

## Ingredients:

3 egg whites  
1 Cup and 1 tablespoon granulated sugar  
3 Teaspoons ground cinnamon  
1  $\frac{3}{4}$  to 2 Cups grated unblanched almonds. You can use a food processor or meat grinder for this step.  
 $\frac{1}{2}$  Teaspoon almond extract  
finely ground nuts or fine granulated sugar for the pastry board

## Directions:

Preheat oven to 300 degrees. Beat the egg whites, as they begin to get foamy, gradually beat in the sugar. Continue beating until whites stand up in very stiff peaks. This is a meringue like consistency and when a knife is inserted it should leave a hole in the meringue. Set aside  $\frac{1}{2}$  cup of the mixture for later to coat the cookies. Sprinkle the remaining mixture of egg whites with cinnamon, almonds and almond extract. Stir together very gently but thoroughly. Mixture should be heavy and fairly solid. Add more almonds if it is too sticky to be rolled out. Next sprinkle your pastry board of work surface with nuts or sugar and roll out the dough to about  $\frac{1}{4}$ " thickness. Spray the star shaped cookie cutters with a vegetable spray like Pam. Cut the dough into star shapes, repeat spray if it starts to stick to the cookie cutter. Place them on a greased baking sheet and spread a little of the reserved egg white/sugar meringue mix evenly on top of each cookie. Bake about 30 minutes. Cookies should be a golden brown and slightly chewy. ENJOY

TIP from Meagan Graf: Sprinkle a little extra sugar on the top of the dough if it will not roll out.





## *Hausfreunde (Friends of the House)*

We believe this recipe came by its cheerful name because it is so easy to make and keep, perfect for a host or hostess who enjoys the company of unexpected visitors. When Christmas brings you a guest, this is a delicious cookie to be able to offer. It reminds us a lot of when we were back in Utah and all our kids were little and we had mom's stop by for play group and we watched our children play, visited and enjoyed a cup of tea or coffee and dunked our cookies in it. In The Netherlands where Alex is from it is customary to go to tea at somebody's home in the afternoon and you always have a cookie with your tea. Both in The Netherlands and Germany cookies are always kept in a tin.

3 eggs  
1 ¼ Cups Sugar  
¾ Cups coarsely chopped hazelnuts or almonds  
½ Cup Chocolate bits or chopped semi-sweet chocolate  
3 Cups flour  
½ teaspoon baking powder  
¾ Cup raisins  
1 egg yolk beaten

### Directions:

preheat oven to 350 degrees. Beat eggs and sugar until pale yellow and thick enough to ribbon. Add nuts and chocolate. Sift flour together with baking powder and mix gradually into egg mixture. Flour the raisins lightly and stir into batter. Grease a baking sheet and spread dough on it in 2 or 3 long loaves about ½" to ½" thick and about 3" wide. You can do this with a rolling pin or by hand. Brush tops with beaten egg yolk and bake 35 to 45 minutes. Cut into 1" to 1 ½" slices while it is still hot.

### Variation:

Chocolate is sometimes left out of this; as are raisings, so feel free to make changes as you wish. Also, half the nuts can be mixed into the dough and the other half can be sprinkled on top of the loaves before you bake them.

  
Vrolijk  
Kerstfeest

## *Chocolate Kisses (Schokobussert)*

In Germany, indeed in Europe as a whole, recipes call for hazelnuts much more commonly than in the United States. We found them at the Hanford's in New London. This is a fast, easy recipe that tempers rich chocolate flavor with the crunch of a hazelnut.

About 45 cookies

Ingredients:

4 egg yolks  
2/3 cup Confectioner's sugar  
1-1/4 cup ground Hazelnuts  
1/2 cup whole Hazelnuts  
1/2 bittersweet chocolate, coarsely chopped

Directions:

Beat egg yolks and sugar together until light and foamy. Fold in ground hazelnut and chocolate. Let dough stand for 30 minutes. Place rounded spoonfuls of dough on greased cookie sheets, and gently push a whole hazelnut into the center of each mound. Bake in a preheated 375° F oven for 15-20 minutes until a light golden brown.

## *Wiener Vanillekipferl (Viennese Vanilla Crescents)*

This recipe was described as "always the first to go." A favorite with one husband and multiple sons, perhaps this is a good cookie to try when you want a special treat for a household of men.

Ingredients:

3-1/2 tablespoons unpeeled almonds  
3-1/2 tablespoons hazelnuts  
1-1/4 cup flour  
1/4 cup, plus 1 tablespoon sugar  
a pinch of salt  
1/2 cup, plus 6 tablespoons butter, cold and cut into small pieces  
2 egg yolks  
5 packets vanilla sugar (available at specialty food stores)  
1/2 cup powdered sugar

Directions:

Pour boiling water over the almonds, remove the skins and finely chop. Finely chop the hazelnuts. Sift the flour onto a large wooden board. Make a well in the flour and add the almonds, hazelnuts, and sugar, salt, butter and egg yolks. Knead dough until it is smooth and pliable, but do not over knead. Wrap the dough in aluminum foil and let rest for 2 hours in the refrigerator.

Preheat the oven to 375° F. Divide the dough and form into several pencil-thick rolls. Cut the rolls into 2 inch lengths and bend into crescent shapes. Place on cookie sheets and bake on middle rack until golden brown, about 10 minutes.

Stir the vanilla sugar and powdered sugar together in a shallow bowl. Carefully dip the still warm crescent cookies in the sugar.

Tip: to store the cookies so they won't break, stack them lengthwise between wax paper in a cookie tin.

## *Rahm-Ringel (Cream Rings)*

This recipe is quite an easy one that has been enjoyed for many generations. As the name indicates, cream plays an important role. Originally, the cream came from fresh cow's milk left to sit overnight. By the next morning the cream had risen to the top, making it easy to scoop off and use in a cookie recipe.

### Ingredients:

1/2 pound butter  
1 pound sugar  
1 pound flour  
1/2 lemon, juiced  
4 tablespoons sweet cream  
1/2 pound almonds, coarsely chopped  
3 egg whites

### Directions:

Cream together the butter, half of the sugar and flour. Chill the mixture for an hour or more.

Preheat oven to 350° F. Roll out the dough to about 1/4 inch thick. Using a cookie cutter cut out rings and transfer onto a cookie sheet. Stir together the remaining sugar, egg whites and lemon juice. Brush each ring with the mixture and sprinkle with the chopped almonds.

Bake until cookies are a pale golden color around the edges.



# *Nuremberg Ginger Bread* *(Nürnberger Lebkuchen)*



Gingerbread is a German Christmas classic that actually predates Christianity. In classical Greek times it was produced in Rhodes. Over time, merchants along the ancient spice roads carried the delicacy to Nuremberg. Since the middle Ages, bakers in Nuremberg have made gingerbread, or Lebkuchen, according to their own secret recipes. We're willing to share ours with you.

## Ingredients:

4 eggs  
1-3/4 cups sugar  
2 cups unpeeled almonds, coarsely grated  
1/3 cup candied orange peel, finely chopped  
1 lemon, grated for peel, juice reserved  
1/4 whole nutmeg, grated  
Confectioner's sugar  
rose water  
baking wafers - 2" in diameter (these are edible pan liners that prevent cookies from sticking, look somewhat like communion wafers and are available in good German delicatessens)

## Directions:

Beat eggs and sugar until they have the consistency of thick cream. To this gradually add almonds, candied orange peel, lemon peel and nutmeg. Place wafers on baking sheet and spoon dough onto wafers. Dough should be about 1/2" high. Smooth dough with a knife dipped into rose water. Bake in a pre-heated 325-350° oven for 10-15 minutes or until bread like. Remove cookies and let cool. Meanwhile, mix Confectioner's sugar with lemon juice to form a paste. Frost the cookies.

There are many varieties for this recipe, each a little different than the other, it has to do with who wrote the recipe and who perfected it. You may choose to change this with your own favorite.