



Spritz Cookies

Spritz can be made a number of different ways. Both the German's and the Dutch have several ways of making these. Some are made with a cookie press, to make them look more elegant, but the truth is: it's the taste of the cookie that is most important. The cookie style we are making today is called in Holland, "bokke pootje" or goat hoof, because a small amount is dipped in chocolate, it looks like a hoof. You do not have to take the chocolate "plunge" you may omit that step.

Ingredients

- 4 sticks (1 LB) of softened unsalted butter**
- 1 ½ Cups granulated sugar**
- 4 Large Egg Yolks**
- 2 Teaspoons real vanilla extract**
- 5 Cups all purpose flour**
- 4 Teaspoons baking powder**
- 1 Teaspoon salt**
- 4 OZ. Dark Chocolate**
- 1 Teaspoon milk**

Preheat the oven to 350 degrees and line baking sheets with parchment paper

Cream the butter in a bowl with an electric stand mixer on low speed, add the sugar slowly and continue mixing the batter until it is light and fluffy. Be sure to stop and scrape the sides of the bowl at least once. Add the egg yolks and vanilla extract and continue mixing, stop again once to scrape the sides, until it is all incorporated.

While butter is mixing sift the flour, baking powder and salt into a large bowl.

Reduce the mixing speed to low and add the dry ingredients little by little until it starts to form a ball.

Remove from mixer and roll the dough out into 2-inch logs and place them on a baking sheet about 1 inch apart.

Bake about 15 minutes or until the edges are light golden.

While the cookies cool on a rack, melt the chocolate with the milk, pick up a cookie and dip the top half of the cookie into the chocolate let cool and enjoy. Store in an airtight container.



Speculaas or spiced cookies

This cookie is near and dear to my mom's heart, as a girl growing up in the Netherlands she ate a lot of these. In the Netherlands they make them a little different than in Germany, but they are a very similar cookie. You might recognize these as "windmill" cookies. This cookie is very popular around the famous Dutch holiday, Sinterklaas, who comes to give gifts, candy and cookies to the children for several nights while they put out their shoes in front of the fire place. The grand finale is celebrated on December 5th when the Dutch Celebrate his Birthday with a fun night called "pakjes avond" or "Surprise avond" or in English Gift or surprise night. When the whole family get's together and there is a wrapping on the door and when the door is opened a box full of presents appears and the children yell into the darkness "DANK JE WEL SINTERKLAAS" or THANK YOU SINTERKLAAS! The family gathers and opens the presents and they eat Speculaas and other Dutch goodies. During this time the Speculaas is in the shape of a doll, kind of like a gingerbread man. They also make them filled with almond paste and it is delicious.

Ingredients:

4 Cups all purpose flour
1 ½ teaspoons baking powder
1 ¼ Cups granulated or light brown sugar packed
1 ½ Teaspoons cinnamon
½ Teaspoon allspice
½ Teaspoon ground cloves
1 Teaspoon REAL Vanilla Extract
2 Eggs
½ Stick unsalted butter
½ Teaspoon almond extract
½ cup ground almonds
1 Cup slivered almonds

Preheat oven to 375 degrees

Put the 4 cups of flour on a clean counter top, sprinkle the spices and baking powder over it and mix together.

Make a well in the middle and drop in the eggs and vanilla extract and sprinkle the sugar and ground almonds over it.

Cut butter into slices on top and knead the dough into a firm ball.

Refrigerate for about ½ hour.

Roll out the dough on a floured surface to 1/8 inch thickness. Cut out the dough with cookie forms. Grease a cookie sheet and sprinkle lightly with sliced almonds. Place the cut outs on top and press down lightly so they will stick.

Bake for 8 - 10 minutes until lightly browned

SPRINGERLE



This is another Graf family Tradition Cookie that is a great treat for any time of the year. Bob's dad always seems to have a batch of this one going, since it is one of his favorites. We hope you too will love this one as much as our family does.

Ingredients:

2 eggs

1 ¼ cups granulated sugar

1grated lemon rind

1 teaspoon anise seed

2 ½ cups sifted flour

2 ½ Teaspoons baking powder

½ teaspoon baking soda

½ teaspoon salt

Beat eggs until thick and lemon-colored. Add sugar gradually; then beat with electric mixer for 10 min. or with rotary beater for 20 min. Add flavoring and sifted dry ingredient. Roll to ¼ in thickness. Let stand until dry on top. To emboss designs, press floured springerle rolling pin or board very hard on dough. Cut around designs; let dry on board overnight. Remove to greased cookie sheets. Bake in slow oven, 300F, for 25 to 30 min. Store the cookies in an air tight container for 1 week before eating. We know this seems hard but that is how it was done at our house!

Cooks tip: Add ¼ cup extra water for ease of mixing and rolling if necessary.



LECKERLI

This cookie has been in the Graf family ever since Bob was a little boy. It brings back memories for all the Graf's and they hold this dear to their heart.

Ingredients:

1 cup granulated sugar

½ cup honey

½ cup chopped candied orange and lemon peel (can be omitted)

1 ½ teaspoons ground cloves

1 ½ teaspoon nutmeg

1 teaspoon cinnamon

1 teaspoon soda

½ Cup cold water for dissolving

½ grated lemon rind

1 cup un-blanchd almonds sliced thin

2 ¾ cups sifted flour

Heat ½ cup sugar and honey to boiling. Remove from heat; add peel, spices, and soda dissolved in ¼ Cup cold water. Add remaining ingredients (save ½ cup sugar for icing). Knead until well blended. Roll dough to ½ inch thickness. Put on greased waxed paper on cookie sheet. Bake in moderate oven, 325F, for about 25 min. Turn out on wire rack, and remove paper at once. Turn right side up. Cook remaining ½ cup sugar and ¼ cup water until mixture spins a thread. Spread on Leckerli. Cut in diamonds. Store airtight at least one week before eating. I know this sounds crazy but that is when they will taste the best.