

Bärbel's Christmas Bakehouse

Aunt Friedchen's Hazelnut Cookies

Ingredients:

250 g butter

250 g sugar

2 packets vanilla sugar

1 egg and 1 egg yolk

500 g flour

½ packet baking powder

200 g ground hazelnuts

2 – 3 table spoons water



Preheat oven to 200°C (fan oven to 180°C)

In large bowl mix butter until creamy, by and by add sugar, vanilla sugar and eggs.

Add combined flour and baking powder, hazelnuts and water; mix well.

Grind dough in a passing machine with special cookie attachment, cut to desired length and place onto cookie sheets. Bake approx. 15 minutes.

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Almond crescents

Ingredients:

150 g butter

80 g confectioners' sugar

5 packets vanilla sugar

150 g ground almonds

150 g flour

1 pinch of baking powder



Preparation:

Preheat oven to 160°C. – 180 °C.

Mix until creamy butter, sugar and three packages of vanilla sugar. Add almonds and flour mixed with baking powder. Shape dough into little crescents with cool hands (on-gain-off-again hold your hands in cold water), roll them in a mixture of sugar and vanilla sugar. Place the kipferl on a tray lined with baking paper and bake for approx. 8 to 10 minutes until they turn a light brown color.

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Terrace cake cookies

Ingredients (for about 40 cookies):

250 g butter

375 g sugar

1 packet vanilla sugar

3 eggs

1 pinch of baking powder

750 g flour

Redcurrant jam

Confectioners' sugar



Preparation:

Mix until creamy butter, sugar and vanilla sugar. Add the eggs one after another. Mix flour with baking powder, sift on top of the mixture and knead the dough until smooth.

Put the dough in the fridge for half an hour. Meanwhile preheat the oven to 200 °C.

Roll out the dough until about 4 mm thick. Cut out cookies with round cookie forms with a diameter of about 3 - 4 cm. Take the half of these cookies and cut them out with a heart-shaped smaller form.

Bake all cookies for 15 minutes and let cool completely.

Make the terrace cookies: Put a little of the jam on the larger cookies and put on those with cut-out hearts. Dust with confectioners' sugar and add some more jam to the middle.

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Fine nut triangles

Ingredients:

250 g butter

225 g sugar

1 egg

250 g flour

1 tsp baking powder

250 g ground hazelnuts

1 pinch of salt



Coating:

Chocolate icing

Preparation:

Preheat the oven to about 180 - 200 °C.

Mix until creamy all ingredients. Put the dough evenly on a tray with baking paper. Bake for approx. 15 - 20 minutes. Immediately cut into squares and then cut diagonally into triangles.

Prepare the chocolate icing and dip in the edges of the triangles.