

Spritz Cookie

This spritz cookie recipe is great if you want to change up the look and design of these German Christmas cookies. Form free hand shapes with a pastry bag, snakes and circles, or any other shapes that come to your mind.



Prep Time: 15 minutes

Bake time: 12 minutes, per tray

Yield: 4 Trays

Category: Cookie

Cuisine: German

Suitable for: Vegetarian Diet, Low Salt Diet

Ingredients:

- 3 cups of flour (spelt)
- 1 ½ cups of almond meal
- ¾ cups of sugar (fine)
- 2 eggs
- 250g of softened butter
- 1 tsp of vanilla essence or 4 tsp of vanilla sugar

Tip:

The dough is best made and baked in one go so that the dough stays semi solid for easier use with the pastry bag or cookie press.

Decoration:

- Optional: melted baking chocolate to dip the baked and cooled down cookies

Instructions:

- Pre-heat the oven to 170C°
- Measure all ingredients into a bowl. Including the three cups of flour and the one and a half cups of almond meal. Followed by three-quarter of a cup of sugar and the two eggs. Lastly, add the 250 grams of softened butter and the vanilla essence
- Knead the mixture until the dough is smooth
- Fill a pastry pipe with dough and form circles directly onto a baking paper-lined baking tray
- Bake for 12 minutes at 170C° or until the edges show golden brown
- Let the cookies cool
- For decoration, melt 50g of baking chocolate in a water bath. The dip the completely cooled cookies into the warm chocolate
- Before placing the spritz cookies into an airtight container, let the spritz cookies cool down completely.

