



The best German Christmas Cookies



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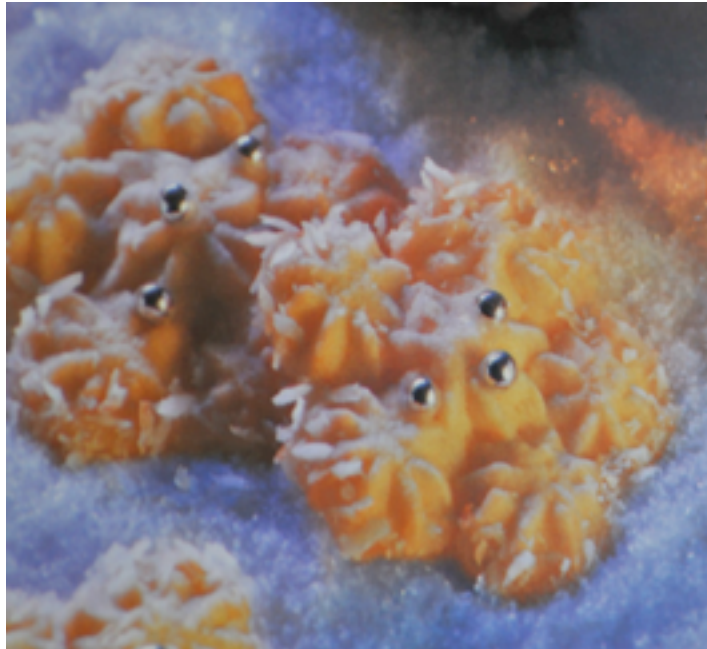
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1. Ice Crystal Cookies or Schneekristall-Plaetzchen

These wonderful german cookies are shaped like ice crystals or snow flakes. How cute! Happy Baking!



Ingredients

50 g white chocolate
170g soft butter
1 package vanilla sugar (Dr. Oetker)
1 egg medium size
1 Bitter almond baking oil from Dr Oetker (or something similar)
170 g flour
30 g starch (preferably Gustin from Dr Oetker)
40 g unsweetened grated coconut
powdered sugar, 1 tbsp water and some silver pearls

Baking Instructions

- Melt chocolate in doubler-boiler; then mix it with soft butter with the mixer until smooth.
- Pour in the sugar, vanilla sugar and the almond baking oil, mix it well until you get a smooth dough.
- Mix in the egg and with the mixer on high level mix it for about 30 seconds.
- Add flour and starch by using a flour sifter, then mix it on low level briefly.
- Take 1 tbsp coconut aside, add remaining coconut to the dough.
- Fill the dough in smaller portions into a decorating bag with a star tip.
- Grease a baking tray or use parchment paper (still add some butter onto the surface so the cookies will not stick), and make ice crystals directly onto the tray.
- Sprinkle with coconut.

- Bake them in pre-heated oven on 180 degrees C or 356 F for about 12 minutes
- Place baked cookies on a grid; mix water with powdered sugar and use it to make the silver pearls stick on the cookies.

2. Walnut Cookies or Walnusskuesse



In Germany we use walnuts for many baking recipes. The walnut cookies are great for Christmas and easy to make. They are not only good for the holidays, I would bake them at any time. I always use a coffee grinder to grind hazelnuts or walnuts. Happy Baking!

Ingredients

Dough:

150 g margarine

100 powdered sugar

6 egg yolks

1 whole egg

1 sachet vanilla sugar

1 pinch salt

50 ground walnuts

350 g flour

Glaze

2 tbsp apricot jam

100 g powdered sugar

1-2 tbsp warm water

halves of walnuts for decoration

Baking Instructions

- Whisk margarine with powdered sugar, egg yolks, egg, vanilla sugar and salt until foamy.
- Add walnuts and mix in flour.
- Make balls of walnut size and put them on a greased baking tray.
- Bake them in preheated oven for 20 minutes at 150-175 degrees C.
- Press apricot jam through a sieve, and with a brush or a small spoon spread it over the cookies when they are still warm.
- Mix powdered sugar with water and also with a brush add it on the cookies after the apricot jam is dry.
- Place half of a walnut on top (it should stick).

3. Cinnamon Stars or Zimtsterne



German Christmas Cinnamon Stars are a traditional Christmas cookie recipe and you can buy them in almost every German bakery before Christmas. Living in the USA means to bake them as you won't find them in any store. But no worries, they are easy to make, you just need a star shaped cookie cutter. Happy Baking!

Ingredients

4 egg white
250 g powdered sugar
300 g almond flour
1 tsp cinnamon
peel of 1/2 lemon
rum flavor
optional: rectangle shaped baking wafers - [Find them here](#)

Baking Instructions

- Beat egg white very firm and add slowly powdered sugar; put 1/4 aside for the glaze.
- Mix ground almond, cinnamon and lemon peel with the egg white; you should get a dough that you can roll out.
- Dust some powdered sugar on a baking board, roll the dough and with a star cookie cutter cut out stars. Place the stars on a rectangle wafer and cut around the edges with a sharp knife.
- Put the stars on a baking tray laid out with parchment paper or a buttered surface.
- Preheat oven to 140-160 degrees C (320 F).

- Take remaining egg white and add some rum flavor (or if you like real brown rum) until you get a glaze which you spread on top of the stars but not too thick, just a thin layer.
- Bake the stars for 30-40 minutes.

4. Vanilla Pretzels or Vanillepretzel



We all know the German pretzel especially for an Oktoberfest. They taste salty and are made out of a special dough. These Christmas pretzels are sweet and are made with Vanilla. Happy Baking!

Ingredients

250 g butter
180 g sugar
1 vanilla bean
2 egg yolk
400 g flour
50 g grated walnuts
Topping: egg yolk, coarse sugar, chocolate glaze

Baking Instructions

- Beat sugar with butter foamy; stir in vanilla core and the egg yolks.
- Sieve the flour, add it to the batter, add walnuts as well; knead it until you have a smooth dough; keep it in the fridge for 2-3 hours.
- Then make thin rolls out of the dough and form them to pretzels.
- Put the pretzels on a baking tray (on baking paper); with a baking brush spread egg yolk on top, and sprinkle the coarse sugar over it.
- If you want to use the chocolate glaze bake the pretzels without egg yolk and sugar first, then dip them after they are done into the glaze.

5. Hazelnut Macaroons or Haselnussmakronen

This is a very popular Christmas Cookie Recipe and you can vary it by using ground hazelnuts or walnuts or unsweetened coconut flakes. You also can use round baking wafers (Oblaten) on the bottom or not. Happy Baking!



Ingredients

4 egg white
200 g sugar
200 g ground hazelnuts or hazelnut flour
hazelnuts cut in half for decoration
1 hint of cinnamon
2 tbsp flour for dusting
30 wafers(very thin round piece of unleavened bread) [Purchase the wafers online](#)

Baking Instructions

- Preheat oven to 300 degrees F
- Beat egg white with pinch of salt very firm (so firm that if you cut it with the knife you would see the cut!)
- Add sugar; sieve it over the firm egg white and carefully mix it.
- Then add the hazelnuts and cinnamon and mix it carefully. If you cannot get ground hazelnuts or hazelnut flour, you can use a coffee grinder to grind them.
- Dust a baking tray with flour
- Place on each wafer with 2 teaspoons a small amount of hazelnut batter and place in the middle one half of a hazelnut.
- Bake them for 10-15 minutes depending on the oven. Check frequently, you don't want the wafers become brown.

Tip

If you want you can bake them without the wafers too. Instead using wafers for the bottom you can use melted chocolate and dip the bottoms of the baked macaroons in it briefly.

6. Simple Lebkuchen



Christmas without Lebkuchen is like a summer without sunshine! Remember Hansel and Gretel? The fairy tale in where the witch is living in a Lebkuchen House? I found this recipe in an old German cooking book and found it is quite easy to make it. Many Lebkuchen are filled with marzipan or jelly, this one is simple and has no filling. Happy Baking!

Ingredients (for about 35 pieces)

500 flour
1 egg
125 butter
300 honey
50 g apricot jam
1 tbsp cinnamon
1 tbsp cocoa (15 g)
peel of 1 lemon and 1 orange (organic)
250 g ground almonds or almond flour
1 tbsp natron (it is not available in the USA, use instead baking soda, more information here:

<http://www.joyofbaking.com/bakingsoda.html>)

1 tbsp water

For the Glaze

150 g powdered sugar
2 tbsp rum
1 tbsp hot water
150 g almond halves

Baking Instructions

- Mix all dough ingredients together - not the natron and water - and knead it until you get a smooth dough.
- Then add the natron mixed in water; preheat oven to 350 degrees F.
- Grease a baking tray with butter.
- Spread the dough on the tray (about 6mm thick).
- Bake the dough for 30 minutes on medium level.
- Take Lebkuchen out of the oven and cut it in regular rectangles, eg. 4 by 8 cm.
- For the glaze mix powdered sugar with rum and water until smooth and spread it evenly over the Lebkuchen pieces.
- Place on each one 4 almond halves in the middle or at the corners.

7. Plum Diamonds or Pflaumenrauten



Do you know the famous “Linzer Cake”? This cookie recipe is similar to the cake as raspberry jam is used for the filling. They are easy to make and colorful. Happy Baking! Plum jam is a special jam in Germany and is called “Pflaumenmus”. It is thicker than the usual jam and of dark brown color but it tastes unbelievable good. If you can get the Pflaumenmus, use it for this recipe. Happy Baking!

Ingredients

2 tbsp flour

1 tbsp cinnamon

6 tbsp plum jam (preferably German “Pflaumenmus”) – [click here to get the German plum jam](#) online

Dough

150 g cold butter

75 g powdered sugar

225 g flour

1 egg yolk

1 pinch salt

Baking Instructions

For the dough

- Cut butter in cubes.

- Place butter cubes, powdered sugar, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.

- Wrap dough in foil and place it at least for 30 minutes in the fridge.

- Take 100 g from the dough and knead it together with cinnamon and 2 tbsp flour until you get crumbs.

- Take half of remaining dough and roll it to squares (25 x 25 cm or 10 inches x 10 inches).

- Spread half of the plum jam on to dough and in using a dough roller (or ravioli cutter with wavy edges) cut 14 diamond shaped rectangles (each 5 x 13 cm or 2.5 x 5.5 inches).
- Sprinkle half of the crumbs over the jam.
- Do the same with remaining dough, plum jam and crumbs.
- Place the rectangles on a baking tray and bake them for 15-20 minutes on 175 C or 347 F.

(Source: Tina/11/2010)

8. Cookie Hearts Linz Style or Linzer Herzen



Ingredients (40 cookies)

1 jar (340 g) raspberry jam

powdered sugar for dusting the cookies

Dough

150 g cold butter

75 g powdered sugar

225 g flour

1 egg yolk

1 pinch salt

you need 2 cookie cutter hearts, one 5 cm (2 inches) diameter, the other one smaller (2-3cm or 1 inch)

Baking Instructions

For the dough

- Cut butter in cubes.
- Place butter cubes, powdered sugar, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.
- Wrap dough in foil and place it at least for 30 minutes in the fridge.
- For the cookies roll the dough 2mm (less than 1/4 inch, so quite thin) and with a heart shaped cookie cutter cut about 80 hearts out of the dough; with the smaller cookie cutter cut 40 hearts out of the bigger hearts.
- Bake all cookies in pre-heated oven for about 10 minutes on 175 degrees C or 347 F.
- Bring jam to a boil and squeeze it through a sieve, let it cool off a bit.
- Place 1-2 tsp of jam on the cookies without the whole.
- Dust the cookies with the whole with powdered sugar.

- Place on each cookie heart one with a whole.

(Source: Tina/11/2010)

9. Saint Nikolaus Raviolis - Santa Claus Cookies or Nikolausravioli



December 6th is in Germany a special prechristmas day: Nikolaus Day. I remember that Saint Nikolaus would visit every home in our community to see if the children were good children. Sometimes he would have a companion, the “Knecht Ruprecht” who would carry a big bag with gifts. This Nikolaus is different than Santa Claus. He would look like a bishop with his tall hat, the long robe, and the white beard. I found a recipe for the Saint Nikolaus Day called Nikolaus Ravioli. The cookies look like Ravioli but are filled with a mix of cherries and oranges. Happy Baking!

Ingredients (45 cookies)

40 g dried cherries
1 organic orange
2 point of knives cinnamon (less than 1-4 tsp)
1 tbsp + 5 tbsp cherry juice
100 g poppy seed filling – [find the German poppy seed filling from Schwartau here](#)
1 egg yolk
100 g powdered sugar

Dough

150 g cold butter
75 g powdered sugar
225 g flour
1 egg yolk
1 pinch salt

Baking Instructions

- Chop cherries; grate orange peel
- Mix with cinnamon and 1 tbsp cherry juice and poppy seed filling.

- Make the dough:

- Cut butter in cubes.
- Place butter cubes, powdered sugar, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.
- Wrap dough in foil and place it at least for 30 minutes in the fridge.
- Roll the dough 2-3mm thick and cut circles with a round cookie cutter (diameter about 6 cm or 2.5 inches).
- Place the filling on each circle and fold them like raviolis.
- Whisk egg yolk with 1 tsp water and spread over raviolis.
- Place them on a baking tray (use parchment paper), then bake in pre-heated oven on 175 degrees C or 347 F for 10-12 Minutes.
- For the frosting mix powdered sugar and 5 tbsp cherry juice and decorate the raviolis when they are done.

(Source: Tina/11/2010)

10. Cranberry Cookies Plaetzchen



Delicious cookies with cranberries, not too sweet. Happy Baking!

Ingredients (50 cookies)

1 tbsp cocoa
25 g dried cranberries
1 egg white
salt, 2 tbsp sugar
25 g ground almonds
1 tbsp starch
85 g powdered sugar

Dough

150 g cold butter
75 g powdered sugar
225 g flour
1 egg yolk
1 pinch salt

Baking Instructions

For the dough

- Cut butter in cubes.
- Place butter cubes, powdered sugar, cocoa, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.
- Wrap dough in foil and place it at least for 30 minutes in the fridge.
- Roll dough until it is 3-4mm thick.
- Cut circles of about 3 cm or 2.25 inches, place them on a baking tray, and bake them in preheated oven on 175°C or 347°F for 5-10 minutes.
- Chop cranberries; beat egg white with a pinch of salt and sugar until very firm.
- Mix almond, starch, powdered sugar with cranberries.
- Mix it with firm egg white and fill it into a frosting bag (socket with 1cm or 3/4 inch diameter).

- Squirt content on baked circles and bake them for another 10 minutes on 150 C or 300 F.

(Source: Tina/11/2010)

11. Advent Cookies or Adventsschnitten



Advent cookies or in German “Adventsschnitten” are the first cookies of the holiday season before the actual Christmas cookies baking time will start. Spiced with cinnamon and cloves they are wonderful with spiced cider or red wine. Happy Baking!

Ingredients

300g soft butter or margarine
300 g sugar
rum baking oil – [find rum baking oil here](#)
400 g all purpose flour
1 package Baking powder Dr Oetker – [find Backin here](#)
5 tbsp cocoa powder (without sugar)
100 g citronat (candied lemon) – [I found it at this store](#)
2 tbsp cinnamon, 1/2 tsp ground cloves
200 g hazelnuts
200 g ground hazelnuts

Frosting:

250 g powdered sugar
100 ml rum
200 g apricot jam
100 g roasted grated hazelnuts

Baking Instructions

- Mix butter until smooth; add slowly sugar and baking rum while mixing until you have a smooth dough.
- With mixer on highest level add one egg after the other for about 30 seconds.

- Mix flour with baking or baking powder, cocoa and spices; mix it with the dough (mixer on lowest level), then add ground hazelnuts. Finally add citronat.
- On a greased baking tray spread the dough (area of 40 x 30 cm).
- Place a stripe of aluminum foil in front of the dough so it won't overflow while baking. Spread on the entire dough the whole hazelnuts, and press them gently into the dough.
- Pre-heat oven to 180 degrees C or 325 F and bake for about 30 minutes.

Frosting

- Mix powdered sugar with rum and spread it all over the hot cake, let it cool off.
- Cut cake in cubes.
- Spread apricot jam over all edges and roll them in grated hazelnuts.

12. Vanilla Cones or Vanillekipferl



Here is another great and traditional German Christmas cookie recipe for you, in German it is called “Vanillekipferl”. This is my favorite amongst all the German Christmas cookies, and the best were from my auntie. They were soft and sweet with some hint of vanilla... Happy Baking!

Ingredients

260 g flour
1 package Vanilla sugar Dr Oetker
200 sweet butter
100 g sugar
100 g ground hazelnuts

Baking Instructions

- Mix all ingredients and knead them until you have a firm dough.
 - Cover the dough with aluminum foil and keep it in the fridge for 1 hour.
 - Take it out of the fridge and divide the dough in multiple rolls of 1 inch diameter.
 - Cut of little pieces of each roll and roll them by hand into a U-shaped form.
 - Preheat the oven to 350 degrees F.
 - Place the cones or Kipferl on a baking tray (laid out with parchment paper or buttered) and bake them for about 15 minutes.
 - Take them out and dust them warm with powdered sugar.
- Don't make them too big. Less dough, the better they will be, this is the rule!

13. Coconut Bars or Kokostraum



Ingredients (55 pieces)

50 g dried papaya and 50 g dried mango

1 egg white

100 g grated coconut unsweetened

Dough

150 g cold butter

75 g powdered sugar

225 g flour

1 egg yolk

1 pinch salt

Baking Instructions

For the dough

- Cut butter in cubes.
- Place butter cubes, powdered sugar, cocoa, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.
- Chop fruit fine and knead it into the dough.
- Wrap dough in foil and place it at least for 30 minutes in the fridge.
- Make about 50 rolls and balls out of the dough.
- Beat egg white; roll them first in egg white then in grated coconut.
- Bake them in preheated oven on 175 C or 350 F for 10-15 minutes.

(Source: Tina/11/2010)

14. Caramel Cookies or Karamelschnecken



Ingredients (40-50 pieces)

4 tbsp pumpkin seeds
6 dried apricots
8 tbsp brown sugar
2 tbsp coarse sugar
Dough
150 g cold butter
75 g powdered sugar
225 g flour
1 egg yolk
1 pinch salt

Baking Instructions

For the dough

- Cut butter in cubes.
- Place butter cubes, powdered sugar, cocoa, flour, egg yolk and salt in a bowl and mix it with the kneading hooks first, then knead it with hands (have hands dusted with flour) until you get a smooth dough.
- Wrap dough in foil and place it at least for 30 minutes in the fridge.
- Chop fruit fine and knead it into the dough.
- Cut dough in half and roll it to a rectangle (20x 25cm or 8x 10 inches).
- Sprinkle half of the pumpkinseeds and apricots and 4 tbsp of brown sugar on the dough, press slightly, and roll the dough rectangles from the longer side so you have one roll.
- Roll it in the coarse sugar (1 tbsp).
- Keep them cool for 30 minutes, then cut the rolls in 20-25 slices, place them on a baking tray.

- Bake them on preheated oven for 15 minutes on 175 C or 350 F.

(Source: Tina/11/2010)

15.Lebkuchen Brownies



Interesting and unusual combination of typical German Lebkuchen spices and apricots and hazelnuts, coated with a light cake frosting. A different Lebkuchen cookie indeed. Happy Baking!

Ingredients (45 pieces)

70 g dark baking chocolate

200 g soft butter

200 g powdered sugar

2 eggs

70 g ground hazelnuts

1 tbsp baking powder, salt

2 tbsp brown rum

2 tbsp lebkuchen spice or all spice

250 g flour

[2 packages Cake frosting - find the original German Cake Frosting here](#)

50 g dried apricots

Baking Instructions

- Chop chocolate with a knife and melt it by using the double-boiler method.
- Place butter in a big bowl and sieve powdered sugar over it, then by using a hand mixer mix it until foamy.
- Add eggs, chocolate, hazelnuts, baking powder, pinch of salt, rum and spice, mix it until you get a smooth dough.
- Place baking paper on a baking tray and spread the dough on it (about 1,5 cm thick).
- Bake it in preheated oven for 25 minutes on 160 C or 320 F.

- Take them out and let cool off; with a round cutter cut circles out of the dough; place them on a grid.
- Heat frosting and spread it over the brownies; decorate with apricot pieces when glaze is still wet.

(Source: Essen und Trinken 11/1996)

16. Filled Coconut Macaroons or Gefuellte Kokosmakronen



Ingredients (35 pieces)

80 g white baking chocolate

20ml heavy cream

20 g butter

15 g citronat - not available here in the USA, use mixed peel or don't use it at all - alternative: [there is mixed peel on Amazon](#)

1 tbsp lemon juice

2 tbsp Batida de Coco (Coconut Liqueur)

20 g roasted coconut (grated and unsweetened)

Dough

4 egg white

130 g baking sugar

140 g grated coconut

30 g flour

Baking Instructions

- Chop baking chocolate and melt it by using double-boiler method; let it cool off a bit .

- Heat butter with heavy cream until butter is melted; mix it with the chocolate and add liqueur, citronat or mixed peel, lemon juice and grated coconut; mix it well and keep it in the fridge for 1-2 hours. The cream should be firm but not too firm as you need it to fill into a frosting bag.

- Beat egg white until firm; add slowly the sugar and beat for another 2 minutes until it is so firm that you can cut it.
- Add roasted coconut (roast grated coconuts in a skillet without fat until they are light golden brown) and flour to the egg white, and fill it into a frosting bag.
- Place a baking sheet on a baking tray and squirt spiral shaped heaps of 4 cm (2 inches) size (keep a distance in between).
- Bake macaroons in preheated oven 15-20 minutes on 160 C or 320 F; let the oven door open by putting a wooden spoon between the door. After the baking time turn off the oven and let macaroons dry in the oven for 1 hour.

Filling

- Cut macaroons with a bread cutting knife in 2 halves and spread 1/s tsp of the cream on one half, place the other half on top and let them firm at a cool place, not in the fridge.

17. Chocolate Cubes (Schokoladenwuerfel)



Delicious dark chocolate cubes with white chocolate decoration. They make the holidays even sweeter. Happy Baking!

Ingredients (100 pieces)

250 g soft butter
250 g powdered sugar
125 g almonds ground
1 tbsp cardamom
1 tbsp Piment (allspice), 1 tbsp Ginger ground
50 Cocoa powder
50 g flour
3 packages dark cake frosting (each 100g) -
[find German dark cake frosting here](#)
220 semi sweet baking chocolate
50 g white baking chocolate - [find German white baking chocolate here](#)

Baking Instructions

1. Place butter into a mixing bowl, sieve powdered sugar on top and with a hand mixer mix it until foamy.
 - Add eggs, almonds and spices, mix it, then sieve powdered cocoa and flour on top and mix it until you get a smooth dough.
 - Place baking paper on a baking tray and spread the dough on it, about 2 cm (3/4 inch) thick; bake it in preheated oven for 30 minutes on 160 C or 320 F.
 - When it is done, cut the warm cake into 2.5cm squares or 1 3/4 inches and let them cool off on a baking grid.
2. Chop baking chocolate and frosting with a heavy knife and in using the double-boiler method melt it while mixing it thoroughly; don't let it become firm.

3. Dip each cookie into the chocolate and place it back onto the grid.
4. Chop the white chocolate and melt it the same way as above; fill it into a frosting bag and decorate the cookies with it (fine lines).
5. Let them completely cool off before you place them into a cookie box.

18. Mocha Sticks or Mokkaetaebchen



Ingredients (75 pieces)

4 egg white, 200 g sugar
1 1/2 tbsp instant espresso
100 g dark semi-sweet baking chocolate
100 ml heavy cream
60 g butter
1 tbsp espresso instant
2 tbsp mocha liqueur
150 g dark chocolate frosting

Baking Instructions

- Beat egg white until firm; add slowly sugar and continue beating until the egg white is firm so you can cut it with a knife. Mix in instant espresso.
- Layer 3 baking trays with baking paper; fill egg white in frosting bag and squirt sticks of 4cm or 2 inches length on the trays.
- Bake them in preheated oven on 110 C or 230 F for 40 minutes. Don't close oven door completely; place a wooden spoon between oven and door so all moisture can get out. After baking time turn oven off and let the sticks dry for 5 hours in the oven.
- Chop baking chocolate and melt it in using double-boiler method.
- Heat cream and butter, add chocolate, espresso and liqueur, mix it and keep it cold for 3 hours.
- Move the sticks carefully from the baking sheets.
- Spread on each bottom side (the flat side) some chocolate cream and press another stick against it (for each cookie 2 sticks); you stick them together.
- Melt frosting in using double-boiler method, let it cool off a bit but not too much, should not be firm at all. Take the sticks, hold them in the middle and dip the ends into the frosting.
- Place them on a baking grid and let them get firm but don't place them into the fridge.

19. Peanut Cookies or Erdnusscookies



Ingredients (80 pieces)

300 g flour
1 heaped tbsp baking powder
1 egg
150 g walnuts
200 g soft butter
75 g peanut butter
2 vanilla beans
175 g raw sugar
250 g dark baking chocolate chips
150 g peanuts, salted, roasted
50 g brittle chips - [find German Krokant or brittle here](#)

Baking Instructions

- Sieve flour, pinch of salt and baking powder into a bowl; whisk the egg; chop walnuts coarsely.
- Mix butter, peanut butter and vanilla seeds until foamy (use hand mixer for about 8 minutes), add sugar and mix for another 4 minutes; at last add the egg and mix it.
- Add the flour mix; add 175 chocolate chips, peanuts and walnuts and with a wooden spoon mix the dough.
- Layer baking tray with baking paper.

- with a wet teaspoon place little dough heaps on the tray (distance 2 inches, 5 cm) and flatten them a bit. Sprinkle remaining chocolate chips and brittle (krokant) on top of them.
- Bake in preheated oven for 12-14 minutes on 170 degrees C or 360 F. Let them cool off on the tray then place them on a grid to cool off completely.

20. Almond Pockets or Mandeltaschen



Original Austrian Christmas Cookie recipe which you won't find somewhere else. Very unusual and from a different time. Happy Baking!

Ingredients

150 g flour
150 g butter
4 egg yolk
some flour, some butter
Filling
150 g almonds ground
4 egg white
150 g sugar
1 package vanilla sugar Dr Oetker
powdered sugar

Baking Instructions

- Knead a dough out of flour, butter and egg yolks; cut it in half and roll each half to a roll of 3cm diameter (1.5 inches). Cut 24 pieces and form each on to a ball.
- Cover them and keep them cool for 2 hours.
- Beat egg white until very firm, add slowly sugar and vanilla sugar and beat it for another minutes; mix in almonds.
- Dust baking board with flour and roll the dough balls very thin to the size of a mocha plate.
Move them carefully with a wide knife or dough spoon on the inside of your hand.
- Place in the middle 1 tablespoon of the filling and fold the dough like a tulip together.
- Place the pockets in metal rings or you can use paper cupcake forms on baking trays layered with baking paper.

- Bake them on 200 C or 390 F for 20 minutes.
- Let them cool off a bit, take them out of the rings or cups, then dust them with powdered sugar.



21. Rum Balls or Rumkugeln

Special recipe from Austria which has candied violets as an ingredient. This recipe comes from the time when the royal couple "Sissi" and Franz, the emperor and empress of Austria, were reigning Germany. One of my favorites. Happy Baking!

Ingredients (30 pieces)

Dark dough

100 g powdered sugar
100 g almonds ground
100 g semi-sweet baking chocolate grated
1 egg white
some rum

Light dough

1 hard boiled egg yolk
30 g butter
1 vanilla bean
1 tbsp powdered sugar
Cocoa powder

Baking Instructions

- For the dark dough mix all ingredients thoroughly.

- For the light dough press the egg yolk through a sieve and mix it with the remaining ingredients; keep it cold.
- Make balls out of the dark dough of walnut size; the light dough should have the size of a cherry pit (so quite small).
- Place in each dark ball one light one; take the ball slightly apart and fill in the smaller one; then close it.
- Keep them for 30 minutes into the fridge.
- Roll them in cocoa powder and place them in little candy cups, keep them in a box at a cool place.

22. Filled Almond Stars or Gefuellte Mandelsterne



Ingredients (120 pieces)

Dough

220 flour

100 g powdered sugar

30 g almonds ground, salt

100 g soft butter

1 egg, 1 egg yolk

some flour

Filling
200 g marzipan - [Find marzipan for baking here](#)

8 tbsp milk

1-2 tbsp lemon juice

1 egg white, salt

50 g almonds, ground and roasted

Frosting

200 g light chocolate glaze - [Find the German chocolate glaze here](#)

red eatable color

Baking Instructions

- Sieve flour and sugar into a bowl; add almonds, egg and egg yolk, pinch of salt, mix and knead until you have a smooth dough.
- Wrap it in foil and keep it cool for 2 hours

- Roll the dough (use flour on the baking board) thin (2-3 mm); with a star cutter cut out stars and place them on a baking tray (layered with baking paper); keep it cool.
- Chop marzipan and dissolve it in a pot with milk and lemon; let it cool off.
- Beat egg white with 1 pinch of salt until firm; mix it with marzipan and at last add almonds.
- Place on each star 1/2tbsp of the filling in the middle of the star.
- Bake the stars in preheated oven on 170 C or 360 F for 12-15 minutes; let them cool off on the trays.
- Melt glaze in using double-boiler method and dye it with red color until you have a light red color.
- Poke a cookie on a fork and dip it into the red glaze but only to the edge of the filling (don't dip the whole star!); place them on a grid and let them dry and firm at a cool place.

23. Orange-Poppy Cookies or Orangenmohn Plaetzchen



These cookies are asking 2 ingredients which are typical German: Orangeat and poppy seed dough; the orangeat which is candied orange peel is not available in the USA at all. A substitute can be mixed peel which is a British product.

Ingredients (50 pieces)

125 g soft butter
75 g powdered sugar
2 vanilla beans
5 egg yolks
1 tbsp grated orange peel (organic)
275 g flour
1 point of a knife baking powder
100 g poppy seed filling or dough - [find here German poppy seed dough](#)
45 apricot jam
1 tbsp cinnamon
100 g almonds ground
45 mixed peel or orangeat - [find the link for mixed peel here](#)

Baking Instructions

- Mix butter, powdered sugar and 2 egg yolks with the hand mixer for 507 minutes.
- Add vanilla seeds and orange peel, mix it, sieve flour and baking powder on top, mix it and knead it with the hands to a smooth dough; form a ball and wrap it in foil; keep in the fridge for 2 hours.
- Mix poppy-seed filling, apricot jam, cinnamon, mixed peel or orangeat with 1 egg yolk.

- On a baking board with flour roll the dough 1/2cm thick; cut round cookies (preferably the edges are wavy) one after the other without any distance in between, and place them on a baking tray (layered with baking paper).
- Work fast so that dough won't get to soft; you can place the dough into the freezer if you need more time.
- Beat remaining egg yolk and brush it on the cookies: Place some almond slices in the middle and carefully brush them with egg yolk.
- Form little balls (50) out of the poppy seeds and place them in the middle on the almond slices.
- Bake them in preheated oven for 8 minutes on 190 C or 375 F; let them cool off on grids.

24. Anise Cookies



Ingredients (45 pieces)

2 egg white
60 g sugar
1 tbsp grated lemon peel
1 tbsp anise ground

Baking Instructions

- Place the frosting bag with star nozzle in the fridge (the bag needs to be cold so the egg white sugar dough will not separate while squirting).
- Layer the baking tray with baking paper.
- Whisk egg white slightly, add slowly sugar and continue beating until the egg white is creamy to firm, then add lemon peel and anise, mix it.
- Fill cream into frosting bag and squirt little heaps on the baking tray (keep a distance in between the cookies).
- Bake it in preheated oven on 100 C or 212 F for 2-2.5 hours - it's more a drying process than baking.