

„Springerle – Recipe ENGLISH“



5 small eggs

500 g powdered sugar

500 g flour (siÖed) (German 405) (Pastry flour in USA, but try Cake Flour also)

1 tsp Natronpulver (Baking Powder is what is used in the USA)

Aniseed powder as desired

Whole aniseed seeds – for sprinkling on baking sheet

Kirschwasser as desired

(Anise can also be replaced with lemon juice and lemon zest)

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Beat the eggs and powdered sugar unØ frothy (at least 10 minutes). Then add the remaining ingredients and knead into a silky dough. Roll out the dough thicker or thinner depending on the depth of the model and press the floured model into the dough. Cut out the Springerle with a pastry wheel or use a suitable cookie cutter. Leave the Springerle to dry on the baking tray for 12-14 hours. Before baking, moisten the bottom slightly with a pastry brush, spread the anise seeds on the baking tray and then immediately place in the preheated oven 280F (140C degrees). The Springerle are ready when the "feet" start to turn golden yellow.

