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**My favorite Christmas cookie!**

# SPITZBUBEN



What does Spitzbuben mean in German?

Spitzbuben! Literally translated it means: **mischievous little boys or rascals**. But the cookie definition goes something like this: **best ever cookie you will put in your mouth this holiday season**.

## Ingredients:

- 410 g flour (3  $\frac{1}{4}$  c)
- 250 g butter (1 and  $\frac{1}{10}$  c. or  $\frac{1}{2}$  lb)
- 210 g sugar (1 c)
- 1 egg
- Vanilla Sugar for the tops.
- Jam for filling (you can use any kind but I always use Raspberry)

## Preparation

- For the pastry, beat the softened butter with the sugar until frothy - until the mixture has turned light. Stir in the egg. Finally add the flour and stir in. If necessary, knead the dough briefly again with your hands. Shape into two balls. Wrap the dough in foil and put it in the fridge for at least half an hour. I often leave it overnight.
- Take the dough out of the refrigerator in portions and roll out on a little flour. It may be quite crumbly but will bind together properly for rolling as it warms up. Roll out the dough to the thickness of  $\frac{1}{8}$ "- $\frac{1}{4}$ " (some say, the thinner the dough, the better the cookie).
- You need three or two different sized cookie cutters. Each Spitzbuben will need a bottom and a top so you must cut out large round cookies and cut out the middle of **half of them** with a smaller star or any other smaller shape of cookie cutter.
- Bake the cookies on an ungreased cookie sheet for about 10-12 minutes, depending on their size, until they are light golden yellow. Don't let them get brown.
- While the tops are still hot/warm. Quickly but gently rub them in the Vanilla Sugar (I dump 2 packages onto a plate and then lay a few tops at a time on the plate and "gently swish" them around until the tops are coated in the sugar". Put the tops aside until you have the bottoms ready.

- Bottoms are allowed to cool a little bit while you “sugar” the tops and then coat the flat side of the lower cookies with jam or jelly.
- Put the biscuit with a star, a hole or something similar cut out of the middle on top of the jam covered bottom like a sandwich.
- Let cool completely and ENJOY!