

Amelie's Springerle Cookies

INGREDIENTS:

4 eggs
2 c. sugar
(1 tsp. grated lemon rind)
1 tsp. flavoring; either lemon, orange or anise
4 c. flour
1 tsp. baking powder
½ tsp. salt
Spray oil (like Pam)
(anise seeds)

TOOLS:

springerle molds
egg beaters
rolling pin
bowls
cookie sheets

1. Beat eggs until light (electric beaters are good), then add sugar and flavor/extract.
2. Sift together flour, baking powder & salt, then gradually add to eggs.
3. Let dough rest in cool place a little while, wrapped (wax or cling).
4. Spray your cookie molds lightly and evenly before using.
5. Roll out your dough, then print cookies. Respray molds after printing a few times or dough will stick. (Some people dust flour or powdered sugar on molds instead. Also a toothpick is useful.)
6. Cut out cookies and put on cookie sheet to dry. If doing anise flavor, sprinkle cookies sheet with anise seeds first.
7. Let cookies dry overnight!
8. Bake your cookies in a medium-low oven (250-275), maybe 15 minutes. Time & temp. depend on the size of the cookies. When done, cookies should be white on top and yellow on bottom.

