

German Butter Cookies

Ingredients:

- 250g = 2 cups all-purpose flour
- 1/4 tsp baking powder (see below)
- 150g = 2/3 cup unsalted butter
- 125g = 2/3 cup granulated white sugar
- 1 egg
- 2 packs vanilla sugar (see below)
- 1 pinch of salt
- 1 egg yolk
- approx. 65 almonds (without skin)



Instructions:

Preheat oven to 175°C = 350F.

Mix flour and baking powder. Cut butter into small pieces and add to flour. Add sugar, egg, vanilla sugar and salt and knead into dough. Let dough sit in fridge for 30 minutes. Roll out dough between two sheets of parchment paper and cut into shapes. Line baking sheet with parchment and place cookies on sheet. Stir egg yolk until it is smooth, you might have to add a small dash of cold water. Spread egg yolk on cookies with a pastry brush and place one almond in the centre of each cookie.

Bake for 10-15 minutes.

Servings: approx. 65, depending on the size of your cookie cutters. German cutters are generally smaller than their North American cousins, so you will probably end up with fewer cookies.

Baking Powder/Vanilla Sugar

These are essential ingredients in German baking, Dr Oetker is the most common brand. They are available in Canada at the Real Canadian Superstore/Loblaws. I am not sure about the availability in the US but you can certainly substitute with another brand of baking powder and vanilla extract.



A few words of caution/disclaimer: This is a *German* recipe. Germans measure only liquids by volume, solid ingredients are measured by weight. And everything is metric, of course. With the help of the internet I have provided the imperial measurements but there is no guarantee these are correct... it's the internet after all. So if a number looks suspicious to you, please double check the math. Another difference are North American ranges. Having to choose between "bake" and "broil" doesn't really translate to German full convection ovens. So please keep an eye on the cookies and decide for yourself if they need longer or are done faster in your oven than required by the recipe.