



## Shortcrust Cookies without Nuts / Swabian Spitzbuben

amount	ingredients
<b>450 gr</b>	flour
<b>160 gr</b>	pwder sugar
<b>220 gr</b>	room temperated butter (not too soft)
<b>1 piece</b>	egg
<b>1 piece</b>	egg yellow
<b>1 pinch</b>	salt
<b>1 piece</b>	BIO lemon (peel)
<b>2 packg</b>	real Bourbon vanilla sugar
<b>1 glas</b>	raspberry marmelade some powder sugar
	<b>alos you need:</b>
	<a href="#">lemongrater</a>
	<a href="#">baking sheet</a>
	<a href="#">cookie cutter for Linzer cookies</a>
	<a href="#">silicon baking paper</a>
	<b>cling film</b>
	height adjustable silicone rolling pin
	<a href="#">oven gloves</a>
	<a href="#">apron</a>
	<a href="#">sieve</a>
	<a href="#">tin can</a>



## Preparation:

1

Wash lemon warm, dry and wipe away the peel.

Flour, powdered sugar, butter, egg, egg yolk, pinch of salt, knead the abrasion of the lemon zest and vanilla sugar into a shortcrust pastry.

Some use their food processor, I work here with the power of my hands. Nice knead until all ingredients are well incorporated and the dough is beautifully smooth.

Wrap the dough nicely and well in plastic wrap and refrigerate for about 30 minutes.

You can also leave the dough in the fridge overnight.

2

Preheat the oven to 160 ° C hot air.

Roll out the dough on a floured surface about 5mm thick. Here, the height-adjustable dough roller is very helpful, thanks to it, the dough is the same everywhere.

I now use a silicone pad (this does not stick the dough), but you can help out as I do and roll out the dough on cling film.

I also wrapped the rolling pin in cling film. Now cut out the cookies. for example 30 pieces full circles and 30 pieces with star in the middle.

I always bake the little stars as well.

It is also helpful to divide the dough into two parts, keep one part in the fridge and work with the other one by now.

Place the cookies on a baking tray with silicone baking paper and bake in the preheated oven until they are light yellow.

Let cool down.

3

The cookies with hole are covered with icing sugar.

On the cookies without a hole the raspberry jam (or to taste).

Now comes the powdered sugar cap on it (the cookies that we used to top with icing sugar).

Together we let them dry. (leave it for about 12 hours).

When dry, they stick correctly and do not move.

Lay a tin box nicely with baking paper and stow the biscuits in it - always separate with a layer of baking paper.

***If you liked my recipe and pictures, I would appreciate your feedback and comments.  
Have fun baking.***



## Lucina's tips:



Heat the jam in a saucepan with stirring - it is easier to brush or cool and then pour into a pastry bag (or fill in a freezer bag and cut off a small corner)

Attention the biscuits with hole are done faster!

The best thing you do is to bake the one with no hole first and then with a shorter baking time on a separate baking tray with the hole.



*I wish good luck and*

*Buon appetite!!*

*your Lucina Cucina*