

Vanillekipferl (=vanilla crescents)

Original recipe

280 grams flour
140 grams grated almonds
70 grams sugar
210 grams butter

Nut-free recipe

280 grams flour
140 grams whole meal flour
70 grams sugar
210 grams butter

For the dusting:

150 grams icing sugar

Either 1 pack of Vanilla sugar OR the contents of a vanilla pod

Put all of the ingredients in a bowl and knead until thoroughly combined. The dough will be fairly dry and flaky.

Shape the dough into a log and wrap with cling film. Chill it in the fridge for at least an hour.

Cut off pieces of the dough to shape them into crescents. It's usually easiest to shape them into crescents on a surface but some people find it easier to shape them in their hands. Do whichever works for you.



Bake for 12-15 minutes (180°) (depending on the size of the crescents) or until the edges begin to turn golden.

Mix the icing sugar with the contents of a vanilla pod. If you have a lot of time: use the pod itself and put the sugar in an air tight container for a week- this will flavour the sugar.

Let the 'Kipferl' sit for one minute and then dust them with the vanilla-icing sugar while they're still hot. Let them cool completely and then give them a second dusting. They keep for approx. 10 weeks.



Linzer Augen (=eyes from Linz – town in Austria)

Original recipe

500 grams self-raising flour
100 grams grated hazelnuts
½ teaspoon of cinnamon
1 pinch of ground cloves
200 grams sugar
125 grams butter
2 eggs

Nut-free recipe

500 grams self-raising flour
100 grams whole meal flour
½ teaspoon of cinnamon
1 pinch of ground cloves
200 grams sugar
125 grams butter
2 eggs

For the filling:

jam (usually raspberry or apricot jam or current jelly)

Put all the 'dry' ingredients in a bowl. Add the diced butter and either rub it in with your fingertips, or, if using a food processor, pulse until the mixture resembles fine breadcrumbs. Now add the eggs and knead it briefly. Chill it in the fridge for at least an hour.

Roll out the pastry and cut out shapes of your choice. To get the 'eyes' – cut out a 'hole' (or several) in the middle of half of the biscuits. If you don't have the right size cutter- the nozzle of a piping bag works.

Bake for around 10 minutes (180°), or until the edges begin to turn golden.

Let them cool. Once cool- fill them with jam and dust them with icing sugar. They keep for approx.. 10 weeks



Lebkuchen

250 grams rye flour
360 grams wheat flour
250 grams sugar
1 pack of Lebkuchen spices or ½ teaspoon allspice
10 grams bicarb
250 grams honey
60 grams butter
1 egg
1/8 l water

Put all the 'ingredients in a bowl and mix it well.
The dough must stay in the fridge over night.
Roll out the dough- not too thin though. Approx.
half a cm and cut out shapes of your choice.

Bake it for 10-15 minutes (180°), or until golden.

Let them cool. You can decorate them by putting
icing or chocolate on top. They also taste nice
just the way they are! They keep for 3-4 months.
If they are dry- put half an apple in the tin with
them and they'll soften up again.

