



## AMARETTINI

DR. ANTONIA HERMELBRACHT

**Ingredients:** 200 g Icing sugar, 20 g Vanilla sugar, 220 g ground almonds, 2 Egg white, 10 g Almond liqueur (Amaretto), 2 drops bitter almond flavouring.

**Preparation:** Preheat the oven to 150°C and line three baking trays with baking paper. Beat the egg whites until stiff and sprinkle in the sugar. Add the bitter almond flavouring, liqueur and ground almonds and mix everything together to form a dough. Fill a piping bag with a star nozzle (8 mm diameter) with the egg white mixture, pipe small dots (1 cm diameter) onto the prepared baking trays, leaving approx. 1.5 cm between each dot. Bake the amarettini on the baking trays for 15–18 minutes at 150°C.



## ANGEL EYES

NICO ROSE

**Ingredients dough:** 1 untreated lemon 300 g flour, 100 g sugar, 200 g cold butter, a pinch of salt, 1 egg • **Additionally:** 150 g red jam or apricot jam, icing sugar

**Preparation:** Wash the lemon and grate the zest. Put the flour and lemon zest in a bowl. Add the sugar, salt and egg. Cut the butter into pieces and add to the bowl. Knead the ingredients into a dough. Wrap the dough in cling film and place in the fridge for an hour. Line a baking tray with baking paper. Roll the dough into walnut-sized balls and place them on the tray. Use the handle of a wooden spoon to press a hollow into each ball – fill these with jam. Preheat the oven to 175°C. Then bake the angel eyes for about 10 minutes. Lastly, dust with icing sugar.

## WALNUT SWIRLS

DR. ELKE RÜBENKAMM

**Ingredients dough:** 300 g flour, 2 egg yolks, 150 g sugar, 160 g butter or margarine • **Ingredients filling:** 115 g chocolate chips, 50 g butter, 115 g walnut kernels, vanilla flavouring, ¼ tsp cinnamon

**Preparation:** Knead the flour, egg yolks, sugar and fat into a shortcrust pastry, wrap in cling film and place in the fridge for 30 minutes. For the filling, slowly melt the chocolate chips and butter. Finely grind the nuts and mix with the chocolate-butter mixture, vanilla flavouring and cinnamon. Knead the chocolate-nut mixture into a third of the shortcrust pastry. Roll out the remaining chilled dough on a floured work surface into a 30 x 40 cm rectangle. Roll out the chocolate and nut dough a little smaller and place it over the shortcrust pastry. Roll up the dough from the long side, wrap it in foil and place it in the fridge overnight. Cut the dough roll into ½ cm thick slices and place them on a baking tray. Bake in a preheated oven at 160°C (fan oven) for approx. 10–12 minutes.



## CANTUCCINI-STARS

TOBIAS RECKER

**Ingredients:** 125 g cold butter, 2 eggs, 180 g sugar, 2 pkt vanilla sugar, 250 g flour, 180 g ground almonds, 1 tsp baking powder, 1 pinch of salt, ½ bottle of bitter almond oil

**Preparation:** Place the flour, almonds, sugar, vanilla sugar, baking powder, salt and bitter almond oil in a bowl and mix. Add the cold butter and eggs and quickly knead into a firm dough. Wrap the dough in cling film and place in the fridge for approx. 1 hour. Divide the dough into smaller portions and roll out each portion (3 mm thick). Cut out stars and place them on a baking tray lined with baking paper. Bake the biscuits in a preheated oven at 180°C fan oven or 200°C top and bottom heat, mid-height, for about 9–10 minutes until they are lightly browned. Leave the biscuits to cool on the tray until they have hardened.

## BLACK & WHITE BISCUITS

JAN MAIK SCHLIFTER

**Ingredients:** 500 g flour, 6 g baking powder, 150 g sugar, 2 eggs, 250 g butter, 30 g cocoa powder, 50 g sugar, 2 tbsp milk

**Preparation:** Add the eggs to the flour mixed with baking powder and sugar and knead into a dough with the cold fat. Divide the dough in half. Mix one half of the dough with cocoa, sugar and milk. Roll out each type of dough and use it to form different combinations of black and white pastries. For example, wrap a dark roll in a light dough sheet or place a light and a dark dough sheet on top of each other and wrap two different-coloured dough rolls in them, then cut into slices. Bake at 150°C for about 10 minutes.



## YEAR AFTER YEAR CHRISTMAS BISCUITS

ALEXANDER WITKE

**Ingredients:** 2 eggs, 250 g butter, 250 g sugar, 500 g wheat flour, 1 pkt baking powder, 2 level tsp cinnamon

**Preparation:** Mix all ingredients in a bowl to form a dough. Roll out the dough on baking paper sprinkled with flour and cut out Christmas shapes. Bake in the oven at 180°C for approx. 10–15 minutes. Do not allow the biscuits to brown. Once cooled, place the biscuits in a tin or enjoy them straight away.



## CINNAMON STARS

DR. HEIKO XANDER

**Ingredients:** 4 egg whites, a pinch of salt, 300 g sugar, 2 tbsp lemon juice, 1 tsp ground cinnamon, 350 g ground almonds or hazelnuts, ground almonds for working

**Preparation:** Beat the egg whites with a pinch of salt until stiff. Gradually add the sugar and continue beating until the egg whites are smooth. Beat with the lemon juice until glossy and stiff. For the glaze, remove 3–4 tablespoons of the mixture and chill. Mix the almonds mixed with cinnamon into the remaining egg whites and knead into a smooth dough. Sprinkle ground almonds onto the work surface and roll out the dough to a thickness of 6–8 mm. Cut out stars, place them on a baking tray lined with baking paper and coat them with the retained glaze. Then leave to dry at room temperature, preferably overnight. Preheat the oven to 120°C. Dry the stars for about 25 minutes rather than baking them, so that the glaze remains snow-white. Leave to cool on the baking tray.

## LÜBECK COCONUT MACAROONS

TIM OLIVER STRAUCH

**Ingredients:** 170 g grated coconut, 5 egg whites, 250 g icing sugar, 400 g raw marzipan, zest of ½ lemon, 2 tbsp rum, ½ cup sugar, 100 g chocolate glaze, 1 pkt of wafers

**Preparation:** Rub the coconut flakes between your palms, sprinkle them on a baking tray and dry them in an open oven at 100°C. Beat the egg whites until stiff. Mix half of the sifted icing sugar with the raw marzipan and the beaten egg whites. Add the coconut flakes, the remaining icing sugar, the lemon zest and the rum and mix everything into a coarse, viscous dough. Fill a piping bag with a star nozzle with the dough and pipe walnut-sized balls onto the wafers spread out on the baking tray. Sprinkle the macaroons with the sugar and bake at 150°C for 20 minutes; they should have a brown crust on the outside but remain soft on the inside. Leave to cool on a wire rack and dip a third of each macaroon into the chocolate glaze.



## CHOCOLATE-ESPRESSO BISCUITS

LAURA FRICK

**Ingredients:** 140 g soft butter, 50 g icing sugar, 120 g flour, 20 g cocoa powder, ½ tbsp freshly ground espresso, 20 g grated dark chocolate, 200 g semi-sweet chocolate glaze

**Preparation:** Mix the butter and icing sugar. Mix the flour, espresso and grated chocolate and knead into the butter mixture. Form hazelnut-sized balls. Place on a baking tray lined with baking paper (leaving space between them) and flatten with a fork. Bake in a preheated oven at 175°C (fan oven 150°C, gas mark 2) for about 8–10 minutes. Leave the biscuits to cool on a wire rack. Dip half of each biscuit into the melted chocolate glaze and leave to dry on baking paper.



## FLAPJACKS

MALTE JASTROW

**Ingredients:** 200 g oats, 60 g butter, 55 g sugar, 5 g vanilla sugar, 1 egg, 2 tbsp honey

**Preparation:** Heat the oats in a pan and lightly toast. Turn off the heat and stir in the butter. Once cooled, mix in the sugar, egg and honey. Preheat the oven to 180°C. Spread the mixture onto a baking tray and divide into large pieces. Bake for approx. 10 minutes and, once cooled, cut into smaller biscuits.

## NUT WEDGES

REBECCA KLEISLE

**Ingredients dough:** 400 g flour (e.g. 150 g spelt flour, 250 g wheat flour), 150 g sugar, 200 g margarine, 1 pkt baking powder, approx. 100 ml water **Ingredients coating:** 3 tbsp apricot jam, 8 dried apricots, 150 g ground hazelnuts, 100 g ground almonds, 100 g chopped almonds, 100 g chopped hazelnuts, 150 g butter, 100 g brown sugar, 100 g chocolate coating

**Preparation:** Place the ingredients for the dough in a bowl and knead into a smooth dough. Place the dough on a baking tray lined with baking paper and roll out fully. For the topping, melt the butter in a pan and chop the dried apricots into small cubes. Mix the apricots, sugar and nuts with the melted butter and leave to cool briefly. Spread the jam on the dough and then sprinkle the nut mixture on top. Bake at 160°C hot-air for 30–35 minutes. Once cooled, cut into triangles and decorate with chocolate coating as desired.



## SPRITZ BISCUITS

STEFFI DAMM

**Ingredients:** 250 g butter, 250 g sugar, 375 g flour, 125 g ground nuts or almonds, 2 eggs, 1 pkt vanilla sugar

**Preparation:** Cream the butter with the sugar, vanilla sugar and eggs, mix in the nuts and flour, knead into a smooth dough and chill overnight. Pipe strands using a piping nozzle and bake at 180°C for about 15 minutes until lightly coloured. Once cooled, you can glaze them with chocolate.



## VANILLA CRESCENTS

SVEN POTTHOFF

**Ingredients:** 250 g flour, 100 g ground almonds or hazelnuts, 100 g sugar, 200 g butter, 1 pinch of salt, 2 tbsp vanilla sugar, 100 g icing sugar

**Preparation:** Place the flour, nuts, sugar, finely chopped butter and salt on a work surface. Quickly knead into a shortcrust pastry with your hands. Form several rolls with the diameter of a € 2 coin. Wrap in foil and chill for half an hour. Cut slices from the rolls that are just under a finger thick. Roll into small sausages with pointed ends. Place them in a crescent shape on a buttered baking tray. Bake the crescents at 175°C for approx. 12–15 minutes. In the meantime, mix the vanilla sugar and icing sugar. Carefully remove the Kipferl from the baking tray while still warm and roll them in the sugar.

## KERNTAL WHITES

MARTIN WALTER

**Ingredients:** 250 g flour, 2 tsp baking powder, 100 g sugar, 1 pkt vanilla sugar, 1 pinch salt, 1 egg, 125 g butter, 3 drops bitter almond oil, 125 g almonds (roughly chopped), 3 tbsp condensed milk, 100 g hazelnuts (chopped), a little cinnamon

**Preparation:** Pour the flour into a bowl and mix with the baking powder, sugar, vanilla sugar and a pinch of salt. Add the egg, softened butter, bitter almond oil and almonds, then knead the dough thoroughly. Form rolls (about 2.5 cm thick), brush with condensed milk and roll in a hazelnut and cinnamon mixture. Cover the finished dough and place in the refrigerator for about 30 minutes. Cut the rolls into slices about 0.5 cm thick with a sharp knife, place on baking paper and bake in a preheated oven at 175–200°C for about 10–15 minutes.



## SEMOLINA BISCUITS

DR. NIKOLAY D. DICHEV

**Ingredients:** 125 g wheat flour, 2 ½ level tsp baking powder, 125 g sugar, 125 g durum wheat semolina, 1 large egg, 50 g margarine

**Preparation:** Mix the sifted flour with the baking powder, then add the sugar, semolina, egg and butter. Knead the ingredients thoroughly with a hand mixer with dough hooks, first on the lowest setting, then on the highest setting. Then knead into a smooth dough on a floured work surface. Form walnut-sized balls from the dough, place on a baking tray and bake at 180°C (preheated) for approx. 10–12 minutes.



## GINGERBREAD

DR. THOMAS MESTEKEMPER

**Ingredients:** 500 g butter, 4 cups sugar, 1 pinch of salt, 1 cup cocoa powder, 8 eggs, 2 cups flour, 3 pkt vanilla sugar, 3 cups ground hazelnuts, 1 tsp cinnamon, 1 pkt gingerbread spice, icing sugar

**Preparation:** Melt the butter in a saucepan. Add 1 cup of sugar, a pinch of salt and the cocoa to the saucepan. Allow the mixture to cool. Beat 8 eggs until frothy, add 3 cups of sugar and mix both with the cooled mixture. Add the flour, vanilla sugar, hazelnuts, cinnamon and gingerbread spice to the mixture and stir well. Spread the mixture on a baking tray and bake at 175°C for approx. 30–40 minutes. Cut the finished gingerbread into suitable shapes and sprinkle with icing sugar.

## ALMOND BISCUITS

SUSANNE HÜNER

**Ingredients:** 200 g raw marzipan, 1 egg, 100 g flour, 200 g icing sugar, 1 bottle bitter almond flavouring, 250 g blanched almonds, 5 tbsp cream

**Preparation:** Knead the marzipan paste, egg white, flour, 175 g icing sugar and bitter almond flavouring into a smooth dough, first with the dough hooks of a hand mixer, then with your hands. Cover the dough and chill for one hour. Roll out the marzipan dough thinly on icing sugar. Cut out approx. 3 cm diameter discs from the dough. Place the biscuits on baking trays lined with baking paper and top with almonds. Whisk the egg yolk and cream and brush the biscuits with the mixture. Bake in a preheated oven at 150°C (fan oven) for 10–12 minutes until golden brown.



## NOUGAT CREAM BISCUITS

MATTHIAS MAIWORM

**Ingredients:** 220 g flour (type 405), 240 g soft nut nougat cream, 100 g butter, 2 eggs, 1 tsp baking powder, 200 g dark chocolate coating

**Preparation:** Mix the flour with the baking powder and sift into a bowl. Cut the butter into small pieces and add to the flour together with the nut nougat cream and mix everything well. Finally, add the eggs and knead everything into a smooth dough. Shape the dough into rolls on a floured work surface and cut into 1 cm portions. Shape each portion into a small ball and press down slightly with a fork. Bake the biscuits at 180°C for approx. 12 minutes. Once cooled, half of each nougat cream biscuit can be coated with melted chocolate couverture.



## CHOCOLATE-ALMOND-BISCUITS

KAI MANDELKOW

**Ingredients:** 110 g flour, 30 g baking cocoa, 50 g sugar, 1 pinch of salt, 0.5 tsp vanilla extract, 85 g butter (room temperature), 1 egg yolk, 30 g chopped almonds, chopped almonds for coating

**Preparation:** Mix the dry ingredients and vanilla extract well in a bowl, add the butter in small pieces and knead thoroughly with the dough hooks of the mixer until the mixture looks like 'wet sand'. Then knead in the egg yolk and chopped almonds. Shape the dough into 3 cm thick rolls, roll them in chopped almonds and press the almonds in well. Wrap the finished rolls in cling film and place in the refrigerator for at least 3 hours. Then cut the rolls into 1 cm thick slices, place on a baking tray lined with baking paper and bake in a preheated oven at 180 degrees for approx. 15 minutes. Once cooled, decorate with white vanilla icing if desired.

## ORANGE SLICES

JOE ZIHLMANN

**Ingredients:** 400 g flour, 1 ½ tsp baking powder, 200 g margarine, 1 egg, 125 g sugar, 1 pkt vanilla sugar • **Ingredients filling:** 150 g ground almonds, 150 g sugar, zest of 1 orange, juice of 1-2 oranges. **Ingredients glaze:** 80 g icing sugar (sifted), approx. 2 tbsp orange juice

**Preparation:** Mix the flour and baking powder in a bowl, cut the margarine into small pieces, add to the bowl and rub together. Then add the egg, sugar and vanilla sugar and knead. If the dough is sticky, chill briefly. In another bowl, slowly mix the filling ingredients with the orange juice until you have a spreadable mixture. Halve the dough and roll out into two equal pieces measuring approx. 25 x 30 cm. Place one of the dough pieces on the baking tray and spread the filling evenly over it. Leave a ½ cm border around the edge and brush with water. Place the other half of the dough on top as a lid, press down firmly around the edges and prick the lid several times with a fork. Bake in the centre of a preheated oven at 200°C for approx. 20 minutes. Detach from the baking tray with a spatula, then replace it on the tray for now. For the glaze, mix the icing sugar and orange juice. Brush the pastry with the glaze immediately after baking. Then cut into slices approx. 2 x 5 cm in size and leave to cool.



## DEER BUTTONS

JÖRN SIEGFRIED

**Ingredients:** 300 g butter, 200 g sugar, 1 egg, 1 pkt vanilla sugar, 500 g flour, ½ pkt baking powder; Additionally: 2 tsp ground almonds, 1 pinch cinnamon, 1 tbsp cocoa powder, 2 tbsp sugar, approx. 100 walnut halves for garnish

**Preparation:** Knead the first ingredients into a dough and form rolls 2 cm in diameter. Mix the almonds, cinnamon, cocoa and sugar, roll the dough rolls in the mixture and refrigerate overnight. Then cut into slices and place on a baking tray lined with baking paper. Decorate each slice with a walnut half. Bake at 175°C for approx. 12-15 minutes.



## GINGER BISCUITS

REBECCA HILDER

**Ingredients:** 250 g wheat flour, 1 pinch baking powder, 100 g sugar, 1 pkt vanilla sugar, 150 g soft butter, 2 level tsp ground ginger, 1 pinch salt

**Preparation:** Preheat the oven (fan oven 160°C, top and bottom heat 180°C) and line baking trays with baking paper. Mix the ingredients in a mixing bowl to form a dough. Shape the dough into hazelnut-sized balls and place them on the baking tray. Use a fork to press a pattern into each biscuit. Bake the biscuits on the middle shelf of the oven for 10-12 minutes, then transfer them to a cooling rack with the baking paper to cool.

# SPEKULATIUS

FRANZISKA OSSENBRINK

**Ingredients:** 250 g butter, 300 g brown cane sugar, 100 g raw marzipan, 1 egg, 3 tsp ground cinnamon, 1 tsp ground cardamom, ¼ tsp ground cloves, ¼ tsp ground nutmeg, ½ tsp salt, 500 g flour, 100 g flaked almonds, flour for dustingstäuben

**Preparation:** Place the butter, sugar and raw marzipan in a bowl and mix with the dough hooks of a hand mixer. Then add the egg, cinnamon, cardamom, cloves, nutmeg and salt to the dough and mix. Sift the flour into the bowl and knead everything into a smooth dough. Wrap in cling film and leave to rest in the fridge for approx. 2 hours. Line baking trays with baking paper, dust with flour and sprinkle with flaked almonds. Roll out the dough on a silicone baking mat or between two sheets of cling film to a thickness of approx. 0.5 cm, cut out shapes with cookie cutters and place on the prepared baking trays. Bake at 190°C for approx. 10 minutes until golden brown and leave to cool on a wire rack.

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# BUTTER CLOUDS

LENA WALDEYER

**Ingredients:** 250 g soften butter, 250 g flour, 80 g ground almonds without shells, 80 g icing sugar, 2 pkt vanilla sugar, 1 pkt vanilla pudding powder (37 g), 1 tsp baking powder, 4 drops bitter almond flavouring, some icing sugar for dusting

**Preparation:** For the dough, knead all ingredients together until the dough is nice and smooth. If it becomes too soft, it can be placed in the refrigerator for a few minutes. Then form small balls from the dough, about the size of a hazelnut or walnut. Place the balls on a baking tray lined with baking paper, leaving a little space between them. The balls will spread and become flat. Bake the butter clouds at 150 degrees (fan oven) for approx. 15-20 minutes. Then allow the flat biscuits to cool briefly and sprinkle with icing sugar while still lukewarm.

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