

„SPITZBUBEN“ BISCUITS

by Fredl Rohrmoser

INGREDIENTS

- 300g plain flour
- 100g icing sugar
- 100g ground almonds
- 1 tsp vanilla sugar
- 2 egg yolks
- 200g butter (not too cold!)
- 1 pinch cinnamon
- zest of half a lemon

METHOD:

1. Preheat the oven to 180 degrees.
2. Quickly mix all the ingredients into a dough and place in the refrigerator for approx. 30 minutes. To work the dough, divide it into 2 or 4 portions and use 1 portion at a time, keeping the dough you are not using in the refrigerator until required.
3. Roll the dough out on a floured surface to a thickness of a few millimetres (as desired) and cut out circles.
4. Place the cut-out biscuits in the oven for approximately 12-15 minutes. Take care: the baking time will very much depend upon both the oven and how thick the biscuits are. It is best to keep checking your biscuits when 10 minutes are up to see if they are ready.
5. Let the baked biscuits cool down for a while and then coat with jam (simply use your favourite type) and assemble them.
6. As soon as the biscuits have completely cooled down, sprinkle with some icing sugar and enjoy.

