

# *Fine Gingerbread (Feine Lebkuchen)*

## *Ingredients*

*500 gram sugar, 1 pound ground hazelnuts, 300 gram chopped almonds  
6 eggs, 100 gram candied Lemon Peel, 100 gram candied Orange Peel  
2 ts cinnamon, 1 dash ground cloves, 1 T's Lebkuchengewürz  
1 tb rum, 2 ts baking powder, round wafers, chocolate glaze,  
lemon glaze*

*Preheat Oven to 300° F (150° C)*

*Crack eggs into a big bowl, slowly add sugar, beat till mixed well. add almonds, lemon and orange peel and spices, stir. Mix baking powder with hazelnuts, fold in with a big spoon. Put one spoon full of dough on each wafer, make sure spoon has been placed in a glass of water before using it. Place on a cookie sheet covered with wax paper and bake for 20 minutes. Remove from oven, let cool for 30 minutes. Heat chocolate glaze in microwave on high for approximately 30 seconds or less, be very careful not to burn it. Brush on Gingerbread. Pour juice of 1/2 lemon into bowl, add powdered sugar until glaze has the right consistence, brush on Gingerbread.*

*Happy  
Christmas*

## *Glühwein*

### *Ingredients*

*1 bottle of dry red wine, 2 cinnamon sticks, ca. 15 whole cloves  
1 T's Lebkuchengewürz, 1 Bio Orange, 1 Bio Lemon, sugar as needed*

*Heat wine in large pot, add slices of oranges and lemons and the spices. Turn the heat off before it starts boiling. Let sit for 5 minutes. Pour in a heatproof glass without the orange, lemon and spices. Add as much sugar as you like. ENJOY*





## LOVE DIMPLES

### INGREDIENTS:

- 175 Gram Flour
- 125 gram Butter
- 60 gram Sugar
- 2 egg yolks
- 1 package Vanilla Sugar
- 1/2 teaspoon salt or less
- 50 grams Red currant or cherry jelly



### DIRECTIONS:

1. Mix and knead the ingredients into dough.
2. Refrigerate for 1-2 hours.
3. Form small balls and place on baking sheet lined with baking paper
4. Make a round dent (dimple) in the center of each ball and fill each dent with 2 teaspoons of jelly.
5. Bake 12-15 minutes with 180 degrees C.
6. Decorate using whatever topping you like.

**ENJOY!**

“The vanilla kipferl originated in Austria, and they are also very popular in Switzerland and Germany. The kipferl become even yummier after 2 to 3 days... but only for those who can resist long enough. If desired, the two ends of the kipferl can be dipped in warm chocolate and then left to cool.”

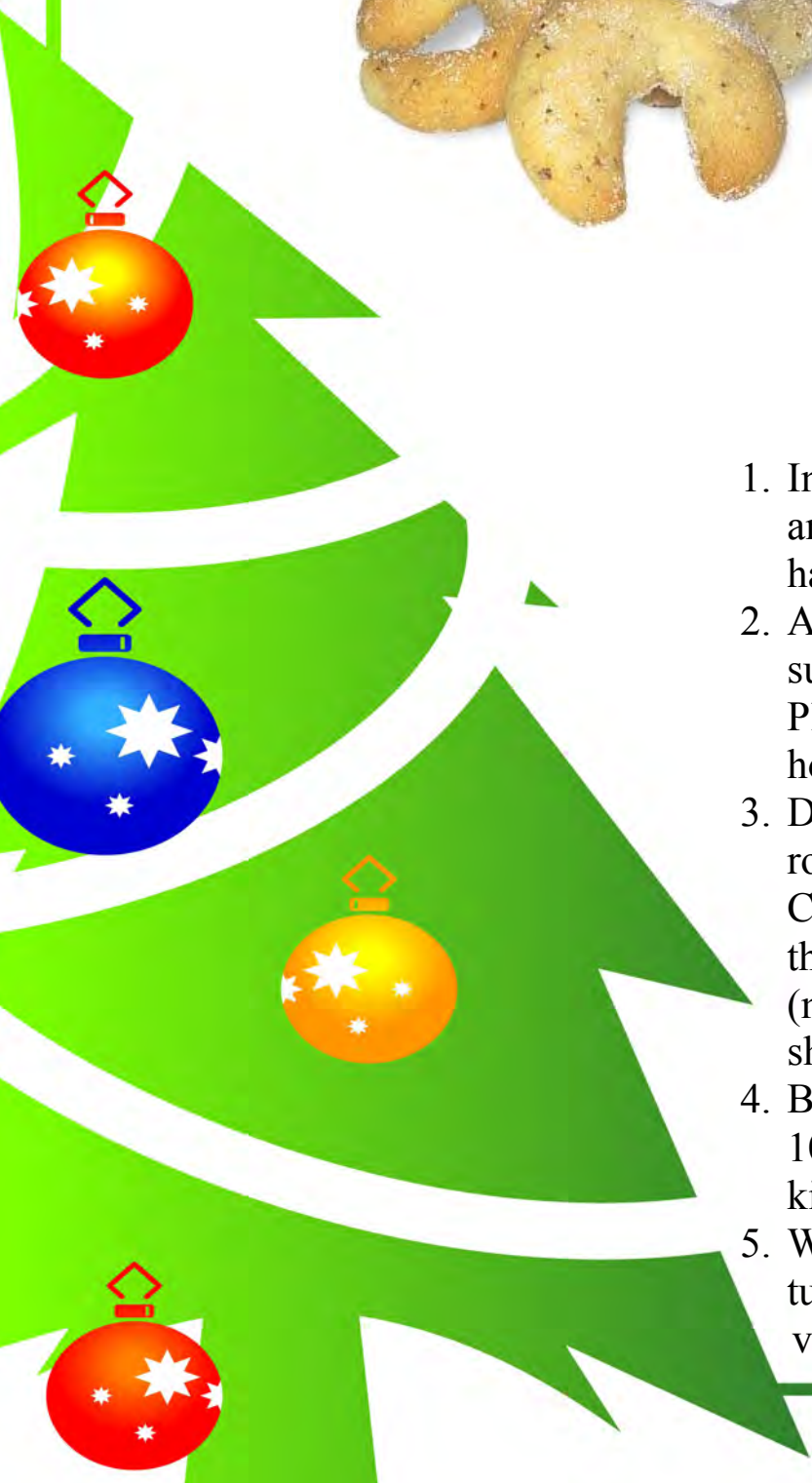


## Ingredients:

300 gram Flour  
250 gram Butter  
85 gram Sugar  
120 gram Crushed Almonds  
1 Egg  
1 Pinch Salt  
1/2 cup confections sugar  
6 Packages Vanilla Sugar

## Directions:

1. In a large mixing bowl, combine the salt and flour. Cut in butter and mix with your hands.
2. Add the sugar, egg, 1 package vanilla sugar, and the almonds to the flour mixture. Place the dough in the refrigerator for an hour.
3. Divide the dough into several parts. Make rolls that are approximately 1 inch thick. Cut the rolls into 1 inch pieces, then bend the pieces into the shape of semicircle (moon). Place each kipferl onto a cookie sheet.
4. Bake at 400 degrees F (200 degrees C) for 10 to 15 minutes. When done, remove kipferl carefully from the tray.
5. While still warm, dip the kipferl in a mixture of the remaining confectioners' and vanilla sugars.





## CHRISTMAS BUTTER COOKIES

### INGREDIENTS:

500 Gram Flour  
250 gram Butter  
200 gram Sugar  
2 eggs  
1 tablespoon Rum  
1 package Vanilla Sugar  
Peel and Juice from Lemon  
1 egg yolk  
1 teaspoon Cinnamon  
Sprinkles, chopped almonds OR sugar for toppings



### DIRECTIONS:

1. Sift flour on your work area. Place butter flakes and sugar on top.
2. In the middle, make a hole and add eggs, rum, vanilla sugar, lemon peel and juice, and cinnamon.
3. Mix and knead the ingredients into dough.
4. Refrigerate for 1-2 hours.
5. Preheat oven to 375 degrees F (200 degrees C).
6. Place dough on lightly floured work area. Use rolling pin and flatten to about 1/2 cm high.
7. Cut cookies with different shape cookie cutters.
8. Put on baking sheet lined with baking paper.
9. Bake 12-15 minutes.
10. Decorate using whatever topping you like.

**ENJOY!**