

Schoko – Crossis (Chocolate Flakes)

Ingredients:

chocolate
cornflakes
Palmin

Preparation:

Melt the chocolate together with the Palmin. Mix the cornflakes with the chocolate and make small heaps with two teaspoons at the aluminum foil. Put it in a cool place.



Schoko - Crossies

Zutaten:
Schokolade
Palmin
Cornflakes



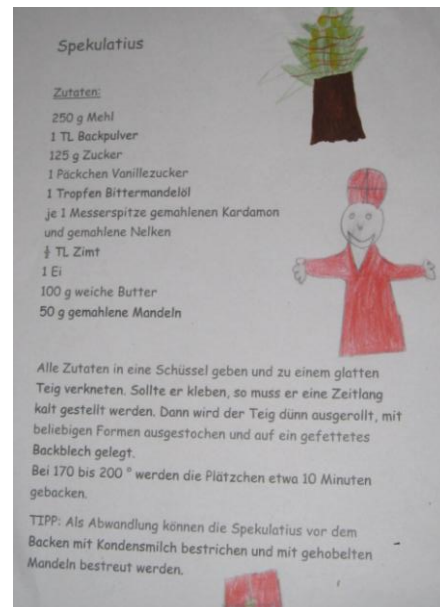
Schokolade und Palmin werden in einer Schüssel, die im Wasserbad steht, zum Schmelzen gebracht.
Die Cornflakes und die geschmolzene Schokolade werden anschließend vermischt.
Mit zwei Teelöffeln werden kleine Häufchen auf Alufolie gesetzt und kalt gestellt.



Spekulatius (Almond biscuit)

Ingredients:

250 grams flour
1 teaspoon baking powder
125 grams sugar
1 pack vanilla sugar
1 knife point ground clove
1 knife point ground cardamom
1 drop bitter almond oil
½ teaspoon cinnamon
1 egg
100 grams butter
50 grams ground almonds



Preparation:

Mix all ingredients in one bowl.

Roll it out to a smooth pastry and cut out nice forms.

Back it for 10 minutes with about 170° – 200°C.



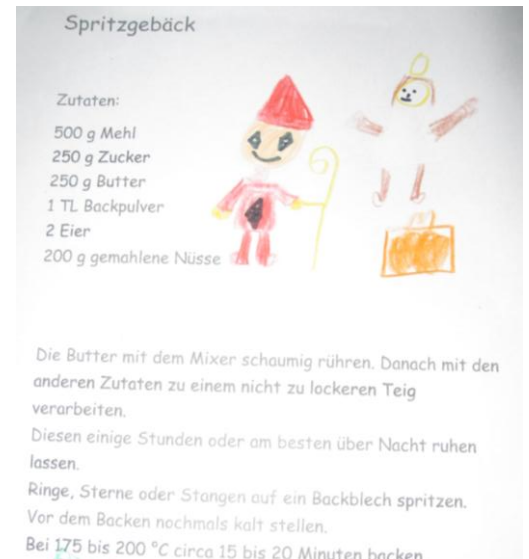
Spritzgebäck (cookies)

Ingredients:

500 grams flour
250 grams sugar
250 grams butter
 $\frac{1}{2}$ teaspoon baking powder
2 eggs
200 grams ground nuts

Preparation:

Make the butter frothy with the help of a mixer.
Put all the other ingredients in the bowl and mix it.
Put the pastry now in the refrigerator overnight.
Cut out cookies and let it cool again.
Bake it for 15 till 20 minutes with about 180°C.



Lebkuchen (shaked gingerbread)

Ingredients:

350 grams	flour
300 grams	sugar
150 grams	finely chopped crystallized fruits
100 grams	ground hazelnut
3 teaspoons	gingerbread spice
1 teaspoon	ground cloves
1 tablespoon	vanilla sugar
1 pack	baking powder
250 ml	milk
150 grams	melted butter
2 tablespoons	honey
4	eggs

Preparation:

Put the flour, sugar, crystallized fruits, ground hazelnut, gingerbread spice, ground cloves, vanilla sugar, baking powder in a bowl and mix it.

Put the milk, honey, butter and eggs in a different bowl and mix it too.

Put both together and shake it again. Do now all the pastry at one baking sheet and bake it for 20 minutes with about 200°C.

Make an icing out of water and ovary and do it on the baked pastry. Cut out pieces.

