

Claude's Recipes

Recipe Spritzgebäck		Source Mammi 1978.01.27
Ingredients 120g margarine (or butter) 230g unsalted butter 150 icing sugar 430g flour, all purpose 325g blanched, roasted almonds 80g sugar 1+tsp vanilla extract 1+tsp almond extract 1+tsp lemon rind and/or lemon extract	Category Cookies	Servings 3-4 small cookie trays
	Notes Preheat oven to 325°F "1+tsp" = start with 1 tsp of flavoring add more to taste.	
	Instructions <p>When cool, grind the roasted almonds. Beat butter. Add sugar, flour, almonds, extracts and lemon rind. Freeze dough until hard. Shape with meat grinder and cookie adapter. Extrude and cut cookies directly onto parchment paper lined cookie sheets. Bake at 325°F for 14-15 minutes, or until bottoms are golden but tops are still pale. Do not overcook.</p> <p>When cool, store in non-airtight container, age for at least three weeks.</p>	