



"SPITZBUIBM"

A CHRISTMAS CLASSIC

For about 70 biscuits you need:

- 250 g soft butter
- 130 g powdered sugar
- 1 package vanilla sugar
- ¼ lemon, peel, grated
- 1 pinch of salt
- 1 tablespoon of rum
- 3 egg yolks
- 400 g flour
- ½ package baking powder
- 2 tablespoons of milk
- 200 g jam

And this is how you make it:

Mix the butter with the powdered sugar, add vanilla sugar, lemon peel, salt and rum. Stir in the egg yolk, mix the flour with the baking powder, add it to the rest of the ingredients and knead everything with the milk to a dough.

Cover the dough and let it rest in the fridge for about 1 hour. Then roll out the dough and divide it into two halves. Cut out one half as stars, the other half as stars with a hole in the middle. Bake the biscuits at 170°C for 5-7 minutes. Let the biscuits cool down, then spread the stars with jam.

Put the star with the hole on the star with the jam and sprinkle some powdered sugar on top.