

## **VANILLA CRESCENTS**

Mix ingredients on pastry board until smooth and chill for an hour. Form into a 5 cm diameter roll. Cut roll into 1 cm wide slices, use hands to carefully form to finger thick rolls (4 cm long) and then shape into small crescents.

Careful when baking:

Don't leave in oven for too long: bake at 170°C for 15 minutes

Gently roll hot crescents in sugar and vanilla mixture (2 pouches of vanilla sugar in 250 g confectioner's sugar)

210 g butter

70 g sugar

280 g flour

100 g nuts, finely ground

1 whole egg

250 g confectioner's sugar

2 pouches vanilla sugar

## **CHRIST STOLLEN**

Crumbly butter and flour. Mix with sugar and eggs. Add fruit and spices. Combine with rum and curd cheese (Quark) and mix until smooth. Roll out to a thickness of approx. 2 cm and a size of 30 x 30 cm. Fold over 10 cm each (overlap) from left and right (or front and back) to form a Stollen approx. 30 x 10 cm in size. Cover baking sheet with wax paper. Place Stollen on sheet. Preheat oven to medium heat (170°C) and bake for approx. 75 min. After baking, brush with melted butter several times. Cover generously in confectioner's sugar (powdered sugar) and let cool. Wrap in cellophane. Chill for 3 to 4 weeks.

500 g flour

1 pouch baking powder

200 g sugar

1 pinch salt

4 drops ea. bitter almond and lemon oil

1 Tsp. rum

1 pinch cardamom and mace

2 eggs

250 g curd cheese

125 g ea butter, raisins, currants, almonds

40 g candied lemon peel

80 g stick of butter

100 g confectioner's sugar

## **FRUIT WINE COOKIES**

in advance:

Knead flour, butter, fruit wine, and salt to a smooth dough

Chill for approx. 1 hour

to prepare:

roll out dough, cut out round cookies, spread thinly with jam, fold cookies in half and seal edges

Bake at 190°C, roll in mixtures of confectioner's and vanilla sugar while still hot

250 g flour

250 g butter

4 tb fruit wine or dry white wine

1 pinch salt

red currant jam

250 g confectioner's sugar

vanilla sugar