



Traditional Springerle

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

Springerle cookies are one of Germany's most famous Christmas treats. I've had them every year since I was a child. My mother remembers her grandmother making them with this recipe that has been in our family for generations. The molds can be hard to find but check specialty cookware stores and antique shops.

Ingredients

— - cooking spray - 1 ½ tablespoons crushed anise seeds - 3 ½ cups all-purpose flour - 1 teaspoon baking powder - 2 cups sugar - 4 eggs - ½ teaspoon vanilla extract - ¼ cup confectioners' sugar

Instructions

1. Spray 4 cookie sheets with cooking spray; sprinkle with anise seeds and set aside until needed. Mix flour and baking powder together in a large bowl until well blended. Place sugar
2. eggs
3. and vanilla in a separate large bowl; beat with an electric mixer until light and frothy
4. 5 to 8 minutes. Gradually stir flour mixture into egg mixture to form a thick dough. Working with handfuls of dough at a time
5. roll out onto a lightly floured surface until 1/4 inch thick. Lightly sift confectioners' sugar over dough. Place springerle molds onto dough; press down hard and evenly until the mold's design registers in dough. Remove the mold. Use a small knife to cut around each cookie
6. and place them 2 inches apart on the prepared cookie sheets. Repeat
7. until all dough has been used. Cover cookies with a lightweight cotton cloth
8. and allow to dry for 8 hours
9. or overnight. The designs will remain embossed in the cookies. When ready to bake
10. preheat the oven to 250 degrees F (120 degrees C). Bake cookies in preheated oven until tops are pale brown and cookies are set
11. 25 to 30 minutes. Transfer to a wire rack to cool completely. Store in an airtight container.