



## Springerle Recipe

8 large eggs  
32 oz powdered sugar  
2 Tablespoons milk  
1/2 teaspoon anise seeds, crushed or 3 teaspoons flavored oils  
32 ounces sifted cake flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon lemon rind  
1 teaspoon orange rind

Mix milk and baking powder and set aside for 10 minutes.

In a stand mixer, beat the eggs and sugar well until the mixture turns into an airy crème.

Add baking powder/ milk mixture, preferred flavoring, and grated rind to egg mixture

Change mixer attachment to a dough hook and gradually beat in flour mixture into egg mixture until dough become stiff.

Turn onto floured surface and knead in enough flour to make a good print without sticking.

Let it rest for 10 minutes.

Divide the dough, which is still slightly sticky, into four parts and roll out each piece on flour so that it is 1/2" thick. Once again lightly dust with flour so that the dough feels like silk.

Press the very finely dusted mold evenly into the dough. Cut out the impression with a pastry, biscuit or cookie cutter or a knife and place on a baking tray that has been lined with baking paper. If the rest of the dough becomes dry, always moisten your hands to work on it.

After a drying period of 12-24 hours (undisturbed place, even temperature, no draft), bake the Springerle at approx. 300°F on greased or parchment lined baking sheet at the very bottom of the oven for about 12-15 minutes.