

## Christmas Bakery Husarenkrapferl & Aniseed Biscuits

### **INGREDIENTS**

#### **Husarenkrapferl**

240 g flour  
160 g butter  
80 g sugar  
2 egg yolks  
Some vanilla sugar  
Grated lemon peel  
Apricot jam

### **PREPARATION**

Pour the flour into a bowl and mix with room-temperature butter, sugar, egg yolks and grated lemon peel. Knead into a dough by hand (or with a mixer). Form small regular balls out of the dough and place them on a tray covered in baking paper. Make small indentations in the dough with the handle of a spoon that can be filled later with the apricot jam (or any other type of jam). Then put them into a prewarmed oven and bake at 170° Celsius for 12 minutes until they are a golden colour. In the end let the Husarenkrapferl cool down and fill them with the warmed up apricot jam.

### **INGREDIENTS**

#### **Aniseed Biscuits**

3 eggs  
150 g butter  
150 g icing sugar  
150 g flour  
Vanilla sugar  
Grated lemon peel  
Aniseed to sprinkle

### **PREPARATION**

Mix the warmed butter, sugar, vanilla sugar and lemon until it is foamy. Then slowly add the eggs and mix in the flour. Fill an icing or piping bag with the mixture and pipe small biscuit-sized rounds onto baking paper on an oven tray. Sprinkle the biscuits with aniseed. Bake them for 8 - 10 minutes in an oven pre-heated to 200° Celsius. And there you have the aniseed biscuits.

