

# Recipe for Weihnachtsplätzchen

## Fun facts

The word Weihnachtsplätzchen is used in German as an umbrella term for the various traditional Christmas cookies that are often baked around Christmas time in Germany. Among the most common Weihnachtsplätzchen are vanilla crescent, shortbread-like spritz cookie, coconut macaroons, Zimtsterne (cinnamon stars), Schwarz-Weiß-Gebäck shortbreads, or the artful Springerle biscuits. A particularly popular way for children to prepare Weihnachtsplätzchen is to cut out Christmas figures from a dough similar to short pastry. These cookie figures are then decorated by the children individually with chocolate, nuts, (colored) icing or any kind of sugar sprinkles.

## Recipe:

Simple basic recipe for cookie dough to cut out | Results in about 40 cookies

300g / 2 ½ cups flour

200g / 1 cup margarine or butter

100g / 1 cup powdered sugar (normal sugar also works)

1 bag of vanilla sugar

1 pinch of salt

For decoration: chocolate glaze, sugar icing, nuts, sugar sprinkles

1. Mix in a bowl: Add flour, powdered sugar, vanilla sugar and 1 pinch of salt to the bowl and mix. Then add the margarine (or butter) to the bowl and knead until you have a smooth dough.
2. Form a ball from the dough and wrap it in cling film. Put it in the fridge for 1 hour.
3. Preheat the oven to 180°C / 356°F top and bottom heat.
4. Sprinkle your work surface with some flour. Then roll out the cooled dough about 5-6 mm thick with a rolling pin.
5. Cut out the cookies with Christmas cookie cutters and put them on a baking tray with baking paper.
6. Bake in the preheated oven at 180°C / 356°F top and bottom heat for 10 minutes.
7. Let them cool down a little on the baking tray. Then carefully place the cookies on a cake rack and let them cool down completely.
8. When the cookies are cooled down completely you can start decorating them.  
Go wild!

Guten Appetit!

Your Striatech Team