

**Miele**

# Spitzbuben (German christmas cookies)

By Miele

**20 minutes plus refrigeration and cooling time**

Preparation time

**12 minutes**

Cooking time

**Makes approximately 30**

Serves



## INGREDIENTS

350 g (3 cups) plain flour  
¼ tsp salt flakes  
175 g unsalted butter, softened  
165 g (¾ cup) caster sugar  
1 tsp vanilla paste or extract  
1 egg yolk

## To serve

Raspberry jam  
Icing sugar

## METHOD

1. Sift the flour and salt into a bowl and set aside.
2. Place the butter, sugar and vanilla into the bowl of a freestanding mixer with a paddle attachment. Mix until smooth and creamy.
3. Add the egg yolk and mix until combined.
4. Gently fold the remaining flour into the butter mixture and shape into a ball. Place into an airtight container and place into the fridge for 30 minutes.
5. Roll out the dough between two silicone sheets or baking paper until 3 mm thick.
6. Cut round cookies using a 6 cm fluted round cookie cutter. Cut a smaller shape into the centres of half of the rounds using a smaller cutter or end of a piping nozzle. Gently roll out the excess pastry to make more cookies.
7. Place the cookies into the oven on Fan Plus at 170°C and bake for 12 minutes. Remove from the oven and allow to cool.
8. When cool, place a teaspoon of the raspberry jam on the whole cookies. Sprinkle icing sugar on the remaining cookies and place on top of the jam.