

CL 0033

# spice cookies

gewürzplätzchen

*to double*  
2 sticks  
1/2 oil  
1 brown  
1 white  
2 eggs  
1/2 pancake  
syrup

- 1/2 cup butter or margarine
- 1/4 cup shortening
- 1 cup brown sugar, firmly packed
- 1 egg
- 1/4 cup molasses
- 2 1/2 cups unsifted flour
- 1/4 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground allspice

*better to double*

Cream butter, shortening, and brown sugar thoroughly. Blend in egg and molasses.

Sift together remaining ingredients. Stir into sugar mixture. Shape dough into 3/4-inch balls. Place 2 inches apart on greased baking sheet. Flatten each ball with bottom of glass that has been greased and dipped in sugar. Bake in preheated 350°F oven for 12 to 15 minutes. Cool cookies on racks.

Store in airtight tins. Makes 4 dozen.

# spritz cookies

spritzgebäck

- 1 cup butter
- 2/3 cup confectioners' sugar
- 1 egg
- 1 egg yolk
- 1 teaspoon almond or lemon extract
- 2 1/4 cups unsifted flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder

Beat butter and sugar until light. Beat in egg, egg yolk, and extract. Sift flour, salt, and baking powder. Gradually add flour mixture to eggs. Chill dough 1/2 hour.

Press 1/4 of dough into cookie press. Keep remaining dough chilled. Shape cookies onto greased baking sheet. Bake in 400°F oven 7 to 10 minutes, until done. Cool on wire racks. Store in airtight tins. Makes 4 to 6 dozen.

# almond crescents

mandel-halbmonde

- 1 cup butter or margarine
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons almond extract
- 2 1/2 cups flour
- 1 cup ground almonds
- Confectioners' sugar

Beat together butter and sugar until very light and fluffy. Blend in extracts. Mix in flour and almonds.

Using about 1 tablespoon of dough for each, shape into logs and bend into crescents. Place on greased cookie sheet. Bake 12 to 15 minutes at 350°F, until light brown.

While warm, roll crescents in confectioners' sugar. Cool on racks. Store in a tightly sealed container. Makes 3 dozen.