

CL 0699

sand tarts

sandtörtchen

OK

- 2½ cups sugar
- 2 cups butter or margarine
- 2 eggs
- 4 cups unsifted flour
- 1 egg white, beaten *not too stiffly*
- Sugar
- Cinnamon
- Pecan halves

*½ or smaller
ca 1/4*

Cream sugar and butter. Beat in 2 eggs. Gradually blend in flour. Chill dough overnight.

Roll as thin as possible on well-floured board. Work with ¼ of dough at a time. Keep remaining dough chilled. Cut into diamonds with a knife. Place on greased cookie sheets. Brush each cookie with beaten egg white. Sprinkle with sugar and a pinch of cinnamon. Place a pecan half in center of each cookie. Bake in preheated 350°F oven 8 to 10 minutes, until edges are lightly browned. Cool on cookie sheets 1 minute, then remove to wire racks. *watched carefully*

Store in airtight tins. Makes 9 dozen.

spice bars

lebkuchen

- 1 teaspoon cinnamon
- 1 teaspoon ground allspice
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- 2¼ cups unsifted flour
- ½ teaspoon baking powder
- ½ cup ground almonds
- 1 teaspoon grated lemon rind
- 2 eggs
- ¾ cup sugar
- ¾ cup honey
- ½ cup milk

can omit one, increase others

almond glaze

- 1 cup confectioners' sugar
- ½ teaspoon almond extract
- 1 teaspoon rum
- 1 to 2 tablespoons water

Sift together the spices, salt, flour, and baking powder. Stir in the almonds and lemon rind.

In a separate bowl beat the eggs and sugar until a ribbon is formed when the beater is removed. Stir in the honey and milk. Gradually stir in the flour mixture; beat until smooth.

Spread the batter in an 11 x 17-inch jelly-roll pan that is well-greased and floured. Bake at 400°F for 12 to 15 minutes, until the cake is done. While still warm, turn the cake out onto a rack.

To make the almond glaze, mix the confectioners' sugar, almond extract, rum, and 1 to 2 tablespoons water. Beat until glaze is smooth and of the right consistency. Add more water, if necessary, to thin.

Spread the warm cake with almond glaze. Cut cake into 1 x 2½-inch bars while still warm. *use pizza cutter*

Spice bars keep 6 to 8 weeks in a sealed container if not glazed. Makes 4 dozen.