



Springerle

Sue Queisser
OSU Food Science & Technology
Classic German Recipe
(No trade secrets here!)



Ingredients

220 g Eggs (4 eggs)
500 g Flour (3 ½ cups)
500 g Powder Sugar (4 cups)
1 ½ Tbl Anise Seeds
1 tsp Baking Powder* OR “knife tip”
Baker’s Ammonia

*Recipe works fine without leavening, too. If you want to use it, choose either baking powder OR baker’s ammonia – not both!

Preparation:

Measure out flour. Take a tablespoon or two and put in spice grinder with anise seeds and grind until you have a fine flour/anise dust. This will be added back into to the flour.

Add anise/flour dust and any leavening. Whisk to combine evenly. Set aside.



In mixer, beat eggs with wire whisk until pale and creamy. Slowly add the powder sugar in by large, heaping tablespoons. Scrape down bowl and beat again until nice and uniform looking. Mixture should be pale yellow.

Switch to paddle attachment.

While mixer is on low, slowly add flour mixture, beat well.

Place large sheet of saran wrap on counter, empty dough onto it. Use plastic wrap to protect hands, finish “kneading” the dough until all the flour has been evenly incorporated. Tightly, wrap up the dough with the same piece of saran and let rest, at room temperature, for at least 30 minutes.





Divide dough into 4 pieces. Roll out on lightly dusted surface (1/2 flour + 1/2 powder sugar) to ~ 1/4 " thick. (Pastry guides or rings on your rolling pin make this easy and uniform.) Dust the surface of the rolled out dough well with flour so molds won't stick.



Hand press forms: place form on dough, gently apply even pressure. You'll see the dough "squish" to the sides of the form. Lift up and cut out with either a cookie cutter or pastry wheel. If the dough is sticking to the table surface, use a dough scraper to carefully get under it and release it. If it's still too sticky, try again but put more flour on the table before rolling out again – it happens :)

Place on a parchment lined cookie sheet to dry 12 – 24 hours in a DRAFT FREE area.



Rolling Pin method: As before, roll out some dough to ~ 1/4" thickness. Next roll Springerle rolling pin over dough with as even a pressure as possible or use pastry spacers for uniform thickness. Cut sheet of forms with zig zag pastry cutter (or pizza cutter) to make individual cookies.



Place on parchment lined cookie sheet to dry for 12 – 24 hours in a DRAFT FREE area.

BAKING: bake cookies in a 300 - 325F oven for 12 – 15 minutes. Cookies should “jump” up while baking to form characteristic ledge. Bottoms should be pale golden when done and tops barely starting to color.



Characteristic foot or ledge.

Enjoy!