

Schwowebredeles

Ingredients:

125 g butter, at room temperature

125 g caster sugar

1 egg

Grated zest of half an orange

250 g flour

1 level teaspoon of powdered cinnamon

75 g finely chopped almonds

3 g salt

1 sachet baking powder

1 egg yolk and 1 teaspoon of coffee to provide a golden colour

Cream the butter and the sugar.

Add the eggs and the grated orange zest and continue to beat.

Stir in the chopped almonds.

Finally, sieve the combined flour, baking powder, cinnamon and salt and then add to the mixture.

Roll the dough into a ball and leave it to rest in the refrigerator for at least three hours.

Roll your dough out to a thickness of 5 mm and cut out the Schwowebredeles using Christmas cutters.

Place them on a baking tray and brush them with the egg yolk and coffee mixture.

Cook in a medium oven at 180C° for about 12 minutes.

*Bon appétit and a very Merry
Christmas to you all!*

