

Swiss Christmas Cookies



Translated by Martin Lagler
from Swiss "Betty Bossy - Das neue Guetzlibuch"

Mailaenderli - Swiss Guetzli Recipe

About 80 pieces, depending on size

Swiss	US	Ingredients	Directions
250 gr	1 cup + 2 tbsp	Butter or Margerine	whisk smooth in a bowl
225 gr	1 cup	Sugar	
1 Prise	1 Pinch	Salt	
3	3	Eggs	add everything to the bowl and mix until it is light in color and smooth
1	1	Lemon	Freshly grated lemon zest, add to bowl
500 gr	4 cups	Flour	add to bowl, combine everything into a dough cover it and cool it in fridge for 2 hours
1	1	Egg yolk	to brush the cookies, before the baking

Shape the cookies

- Roll out dough to 5mm (3/16 inch), half a portion, on little flour.
- Use different cookie cutters (smaller ones) and put the cut cookies on a cookiesheet with parchment paper.
- Cool the cookies for 15 min in fridge.
- Coat the cooled cookies with the Egg yolk.

Baking

Preheat oven to 400 F

about 10 min in the middle of the oven - Temperature 200 Degrees Celsius or 400 F

Tip

If you have leftover Egg yolk, use them as follows for this recipe: 3 Egg yolk, 1 Egg and 3-4 Tablespoons of Milk

Spitzbuben - Swiss Guetzli Recipe

About 50-60 pieces, depending on size

Swiss	US	Ingredients	Directions
250 gr	1 cup + 2 tbsp	Butter or Margerine	whisk smooth in a bowl
125 gr	1 cup	Powdered Sugar	
1 Prise	1 Pinch	Salt	
2 teasp	2 teasp	Vanille Sugar	add everything to the bowl and mix until it is light in color and smooth
1	1	Egg White	beat slightly and add to bowl and mix
350 gr	2.5 cups	Flour	add to bowl, combine everything into a dough cover it and cool it in fridge for 1 hour

Shape the cookies

- 30min before, remove dough from fridge
- Roll out dough to 4mm (5/32 inch), half a portion, on little flour.
- Use a round cookie cutter (5 cm or smaller = 2 inch) and for half the cookies cut out a whole (2 cm or 3/4 inch) and put the cut cookies on a cookiesheet with parchment paper.
- Cool the cookies for 15 min in fridge.

Baking

Preheat oven to 400 F

about 6-8 min in the middle of the oven - Temperature 200 Degrees Celsius or 400 F

Filling

About 330 gr (1 cup) - Heat in a small sauce pan, whisk it smooth and brush some on the bottom part of each cookie and immediately cover it with a top

Dust the finished cookies with some powdered Sugar

Sable - Swiss Guetzli Recipe

About 50-60 pieces, depending on size

Swiss	US	Ingredients	Directions
175 gr	3/4 cup	Butter or Margerine	whisk smooth in a bowl
75 gr	1/3 cup	Sugar	
1 Prise	1 Pinch	Salt	
1 TbSp	1 TbSp	Milk	
1 teasp	1 teasp	Vanille Sugar	add everything to the bowl and mix until it is light in color and smooth
Add if you like Chocolate Sable:			
2-3 TbSp	2-3 TbSp	Cacao Powder	combine with flour and add to dough
250 gr	2 cups	Flour	add to bowl, combine everything into a dough

Shape the cookies

- Form 2 rolls, about 3-4 cm (1.5 Inches) in diameter, cool it for 30 min
- if you made a chocolate dough, you can sue the second dougn to create a pattern, be creative
- Cut in 5mm thick (1/4 in) wheels and put on a cookiesheet with parchment paper.
- Bake immediately

Baking

Preheat oven to 400 F

about 10-12 min in the middle of the oven - Temperature 200 Degrees Celsius or 400 F

Tips

Add Walnuts if you like

Zimthoernchen - Swiss Guetzli Recipe

About 50-60 pieces, depending on size

Swiss	US	Ingredients	Directions
1 Prise	1 Pinch	Salt	
250 gr	2 cups	Flour	add to bowl, combine
200 gr	7/8 cup	Butter or Margerine	ass in small pieces and with cold hands combine to "crumbly" dough"
75 gr	2/3 cup	Powdered Sugar	
1 Packli	1 teasp	Vanille Sugar or Extract	
100 gr	1 cup	Almonds (VERY finely ground)	comnine everything with the dough and cool for 30 minutes
3/4 tsp	3/4 tsp	Cinnamon	

Shape the cookies

- Keep the dough cool, portion of the dough and form in finger thick rolls
- cut in 2 cm long pieces and form "croissants"
- put on a cookiesheet with parchment paper.
- Cool for 15 min

Baking

Preheat oven to 400 F

about 10-15 min in the middle of the oven - Temperature 200 Degrees Celsius or 400 F

Carefully remove from Cookiesheet

Cinnamon Coating

Still warm, roll the cookies in Cinnamon Sugar (1 tsp Cinnamon + 6 tbsps powdered sugar)

Zimt Sterne - Swiss Guetzli Recipe

About 50 pieces, depending on size

Swiss	US	Ingredients	Directions
3	3	Egg whites, Fresh	whisk with Electric mixer very stiff
1 Prise	1 Pinch	Salt	
250 gr	2 cup	Powdered Sugar	Add slowly to bowl while you keep mixing on high speed
1.5 Tbsp	1.5 Tbsp	Cinnamon	add to bowl, combine everything into a dough
1/2 Tbsp	1/2 Tbsp	Kirsch or lemon juice	
350 gr	3.5 cups	Almonds (finely ground)	

Shape the cookies

- Roll out dough to 7mm (9/32 inch), on a little regular sugar.
- Use a star cookie cutter (smaller one) and put the cut cookies on a cookiesheet with parchment paper.
- Let the cookies dry at room temperature uncovered and over night. Minimum of 6 hours

Baking

Preheat oven to 482 F

about 3-5 min in the middle of the oven - Temperature 250 Degrees Celsius or 482 F

Be careful, when they come out, they are very soft, so remove them with the parchment paper from the cookie sheet.

And let them cool a little before you remove them from the parchment paper for glazing

Glaze

Make a thick glaze with Powdered sugar and lemon juice and/or Kirsch and tip the top side of the stars (still a little warm) in to the glaze and let them dry in open air overnight

Brunсли - Swiss Guetzli Recipe

About 50 pieces, depending on size

Swiss	US	Ingredients	Directions
150 gr	2/3 cup	Sugar	
1 Prise	1 Pinch	Salt	
250 gr	2.5 cups	Almonds (finely ground)	
.25 tsp	.25 tsp	Cinnamon	
1 Prise	1 Pinch	Ground Cloves	
2 Tbsp	2 Tbsp	Cacao Powder	
2 Tbsp	2 Tbsp	Flour	add to bowl, combine everything
2	2	Egg whites, Fresh	lightly beatne and add to mix
100gr	.4 cups	Chocolate, crumbled	
2 Tsp	2 Tsp	Kirsch	slowly melt the chocolate and Kirsch in metal over water in pan, once melted add to mix and combine to dough

Shape the cookies

- Roll out dough to 1cm (3/8 inch), on a little regular sugar. Dip the cookie cutter in sugar once in a while.
- Use cookie cutters (smaller one) and put the cut cookies on a cookiesheet with parchment paper.
- Let the cookies dry at room temperature uncovered and over night. Minimum of 6 hours

Baking

Preheat oven to 482 F

about 4-6 min in the middle of the oven - Temperature 250 Degrees Celsius or 482 F

Be careful, when they come out, they are very soft, so remove them with the parchment paper from the cookie sheet.

And let them cool a little before you remove them from the parchment paper