

BERLINER PRETZELS

The name "Pretzel" came from an imagined shape of arms crossed over the heart while praying.

1 C. butter
½ C. sugar
2 C. flour
2 beaten eggs
2 yolks of hard-boiled eggs

Add sugar, butter, and flour, and riced egg-yolks together. Take by spoonfuls and roll between hands, as for S-Cookies;





Bend into pretzel shapes.



Pinch the ends and press into the cookie to hold it's shape.



Put on greased baking sheet
Bake in 375° oven for 8-10 minutes until they are golden but not brown.





I sprinkled Vanilla Powder on these, but you can use cinnamon also.