

Spitzbuben

2 Layer cookies with jam filling



This is a simple recipe to make and they look soooo fantastic! Heidi Burmis shed light on the name. Spitzbuben means literally rascal boys, but it also means "peeking boys" as the jam peeks through the hole in the cookie. Some recipes in American cookbooks call them Peek-A-Boo cookies.

This makes about 2 -3 dozen cookies depending on how large you make them.

Ingredients:

1/2 cup powdered sugar
1/2 cup butter,
1 egg yolk
2 ½ cup flour
1/2 lb. almonds, blanched and chopped
1/2 teaspoon vanilla extract
jam or jelly (red is best)

preheat oven to 375 degrees F.



Roll out the dough about 1 /4 inch. Cut out the same shape and one you cut out the center. If you don't have a small cookie cutter you can use a small cap or something.

Bake for about 15- 20 minutes at 375 degrees till just lightly brown on the bottom.



Coat the full cookie with jelly and place the cut out cookie on top. dust with some powdered sugar when you serve them for a nice presentation.

