

Cookie Recipes

Zimtsterne

Yield: 5 dozen

- 6 egg whites**
- 1 lemon rind, grated (2 teaspoons)**
- 1 lb. sifted powdered sugar**
- 1 tablespoon cinnamon**
- 1 lb. finely chopped pecans**

Beat egg whites very stiff. Set beater to slow speed and slowly add powdered sugar. Set beater back to high speed and beat for twenty minutes. (VERY IMPORTANT--don't beat less than twenty minutes). Add grated lemon rind and cinnamon and beat until thoroughly mixed in.

Set aside 1/3 of the above mixture for topping. Stir the pecans into the balance of the mixture and drop by teaspoonfuls on well-greased cookie sheets. Top with small amount of topping and bake at 275° for 20 minutes. Set pans on wet cloths to cool and then remove cookies.

Zimtsterne - This absolutely delightful meringue cookie is laced with finely chopped pecans and cinnamon. A true melt-in-your-mouth treat.



Wiener Zollen

6 eggs

4 cups sugar

2 teaspoons cinnamon

1 quart finely chopped pecans

4 cups flour

2 tsp baking powder

1 tsp cardamom

Beat eggs until foamy. Add sugar and spices and beat thoroughly. Stir in flour sifted with baking powder. Add pecans.

Pat mixture to 1/2" thick on board covered with sugar and cinnamon mixture (1/2 cup sugar, 1/2 teaspoon cinnamon). Cut into strips 1/2" x 3" long. Roll in sugar and cinnamon mixture. Shape into crescents and bake on greased cookie sheets at 300° 10 to 12 minutes.

DO NOT OVER BAKE.

Let cool before removing from cookie sheets.

Wiener Zollen - Finely chopped pecans make this crescent cookie full of sugar and spice and everything nice.



Pfaffenbrot

4 egg yolks
1 whole egg
1/2 lb. sugar
1/2 lb. coarsely chopped pecans

1/2 lb. flour
3 teaspoons baking powder
Pinch of salt

Beat egg yolks at high speed, then add whole egg and beat well. Slowly add sugar and beat until light and frothy, about twenty (20) minutes. At slow speed add flour sifted with baking powder and salt. Add pecans and mix well.

Roll out dough on floured board to 1/2" thickness and cut into 3/4" x 2 1/2" bars.

Bake on well-greased cookie sheets at 325° for ten to twelve (10 - 12) minutes.

DO NOT OVER BAKE.

Remove while warm.

Pfaffenbrot - Stir some chopped pecans into a butter cookie batter, cut into bars and you have the rich, sugary Pfaffenbrot.



Molasses Plätzchen

4 cups Grandma's Molasses
4 cups sugar
2 cups butter
1/3 teaspoon salt
1/3 teaspoon soda
2 teaspoons cinnamon
4 cups coarsely chopped pecans

4 teaspoons baking powder
2 teaspoons nutmeg
2 teaspoons cloves
1 teaspoon ginger
1 teaspoon grated orange rind
11 cups flour

Cream butter and sugar thoroughly. Add molasses, spices, salt, orange rind and nuts. Mix well. Add soda and baking powder to flour and add slowly until mixed well.

Chill dough.

Roll out to 1/8" to 3/16" thickness, cut into desired shapes and bake on greased cookie sheets at 350° for about eight (8) minutes.

Remove while warm.

Molasses Plätzchen - *Coarsely chopped pecans are mixed into this molasses cookie dough and spiced with nutmeg, cloves, and orange rind.*



Mandelkränze

3 sticks butter
1 cup sugar
3 egg whites

3 egg yolks
4 cups flour

Cream butter, add sugar. Beat in egg yolks and beat until light and fluffy (20 minutes). Add flour (sifted) and stir with wooden spoon until well mixed.

Chill for two (2) hours.

Roll dough out on well-floured board to 1/8" thickness and cut into wreath shapes. Spread each wreath with egg white which has been beaten until frothy. Sprinkle with sugar, cinnamon and finely chopped pecans. (1 cup finely chopped pecans, 2 tablespoons cinnamon, 2 cups sugar)

Grease cookie sheet. Bake at 350° for 12 - 15 minutes. Remove from cookie sheet while warm.

Mandelkränze- Rich, wreath shaped butter cookie topped with egg whites, sugar, cinnamon, and finely chopped pecans.

