Springerle Cookies

Springerle Cookies from the original efishinsea.net site from 2004!



Ingredients

- **4** large eggs
- Half a box of xxxx sugar (fill the box up almost to the top with reg. Sugar - about a pound of sugar altogether)
- **4 cups** of sifted all- purpose flour
- **2 teaspoons** baking powder
- **1** fat tablespoon of anise seed

Method

1. In a large bowl, beat eggs until light with electric mixer on high speed.
2. Reduce speed and add the sugar and anise seed gradually.
3. Now you must beat for at least 15 minutes on high speed. Don't skip this step, it won't work.
4. (You really need a kitchen aid or large reg. Mixer for this..not a hand mixer)
5. Add the sifted flour and baking powder ...stir into egg mixture...(I use the beaters on a lower speed.)
6. Some may have to be stirred in by hand...dough will be stiff... Or add enough to make it stiff.
7. Roll out dough on pastry cloth that is powdered with half flour and half regular sugar...

8. (It helps to put a sleeve on your rolling pin and roll in flour/sugar mix first before rolling out dough)
9. Roll out to 3/8ths of an inch (or less).
10. Imprint with springerle rolling pin or board...then cut apart.
11. Place cookies on buttered cookie sheet and put in refrigerator uncovered for about 8 hours. (It sets the pattern)
12. Bake at 325-350 depending on your oven... For 10 to 15 or more minutes
13. I like them a little darker (light light tan) than normally suggested for these cookies.
14. They will puff up and the bottom will be quite soft when they come out of the oven
15. Be careful to slide a spatula gently under them.

Notes

> Mom says: "I know most recipes call for liquid anise seasoning — when i used this, mine didn't puff up nicely
> and were heavier and doughier. Also, most recipes call for the anise seed to just be put on the baking
> sheet before you set the cookie down. I find that beating the seeds for 15 minutes almost makes them disappear
> and they taste wonderfully Christmasy if there is such a word."