

WHITE HOUSE HOLIDAY HOW-TOS: SPRINGERLE COOKIES

EDIBLE COOKIE RECIPE



A finished Edible Springerle Cookie

MATERIALS

FIRM DOUGH:

- ½ Tsp baking powder
- 2 Tbls milk
- 6 Large eggs
- 6 Cups confectioner's sugar

½ Cup unsalted softened butter

½ Tsp salt

½ Tsp flavored oil

1 Rind of orange or lemon (zest)

2 Lbs sifted cake flour

More flour as needed.

A MOLD OF YOUR CHOOSING

INSTRUCTIONS

Making the Dough:

1. Beat eggs for 3 minutes until blended, but no more.
2. Add soft butter, baking powder, milk, salt, confectioner's sugar, flavoring and zest.
3. Add flour on mixer slow speed and finish by hand. Work until dough is stiff enough to make an imprint.

Continuing the Process:

4. Roll out cookie dough to one quarter inch and press into Springerle Mold dusted with flour.
5. Press dough into the mold to make a print.
6. Remove, punch a hole in the top of the cookie and dry 2 to 24 hours before baking.
Drying preserves the image during baking.
7. For small cookies you may bake as low as 200°F for 15 minutes.