



„Mutzenmandeln“ (almond cookies)

Ingredients:

- * 50 gram butter
- * 50 gram icing sugar
- * 2 eggs
- * 50 gram grated almonds
- * ½ lemon rind
- * 1 tsp rum
- * 2 tsp cream
- * 250 gram flour
- * 1 tsp baking powder

Preparation:

Stir the butter with the sugar in a bowl. Put the eggs in it as well as the almonds, lemon rind, rum and the cream. Sieve the flour and put it in the mass, one teaspoon after the other. Mix some of the flour with the baking powder and stir it in the dough.

Then store it in a cool place for 20 minutes.

Take out the dough and roll it on the worktop. Then cut out the cookies. You also can form it with a teaspoon.

Now you need some cooking fat in a pot or sauce pan. You also can use a deep fat fryer and heat it up to 175 degrees celsius and fry the cookies.

At least, let them cool down and put in some icing sugar and cinnamon. Toss them!

Enjoy it and have fun! Yours, Gudrun