

# Mom H's Glarner Spitzbuebe (Linwood House)

## Description

400 gr flour  
80 sugar or sweetener  
1 ½ egg  
200 gr coconut butter  
Pinch of salt  
1 teaspoon vanilla sugar

## Filling

50 gr figs  
50 gr dried Apricots  
1 tbspoon of rum  
50 gr of raw sugar  
40 gr ground almonds  
¼ of lemon rind  
1 small shredded apple  
1/2egg

Combine flour ,sugar, egg, butter & salt working with your hands make into smooth dough and chill for 1/2hour. Chop figs and apricots and soak in rum for 30 minutes. Add sugar, almond, lemon apple & egg; this should give you a nice thick filling. Lightly flour work area roll out dough about 2 mm, cut out circles (on one circle cut centre out this will be the top circle). Place on one circle a teaspoon of filling , brush egg white on the edges and top with another circles ,press

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edges together and brush with egg yolk. Heat oven at 375 degrees.  
Bake cookies for 15 minutes

## Summary

**Yield:** 36

**Prep Time:** 30 minutes

**Category:** Cookies & Bars

## Ingredients

## Instructions