

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 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