



# Spitzbuben poppy seed cookies with jelly

🕒 90–120 Min 🍪 🍪 🍪

## Preparation

- 1 Knead all ingredients into a smooth dough and leave to rest in the refrigerator for 1 hour.
- 2 Briefly knead the dough, roll out thinly and cut out into circles.
- 3 Cut out a small heart in the center of half of the circles and lay out on a baking sheet lined with baking parchment.
- 4 Bake in an oven at 180°C fan (356°F) for ten minutes until golden brown.
- 5 Leave to cool and sprinkle powdered sugar over the cookie halves with hearts cut out.
- 6 Spread the red currant jelly over the other halves and place the halves sprinkled with sugar on top.

## Ingredients 6 Portions

🔹 = Kotányi Produkte

For the pie dough

300 g	Flour, smooth
80 g	Poppy seeds, ground
300 g	Butter
100 g	Powdered sugar
1	Egg
2 pkg.	🔹 Bourbon Vanilla Sugar
1 tsp.	🔹 Allspice, Ground
1 pinch	🔹 Table Salt
200 g	Red currant jelly
40 g	Powdered sugar

