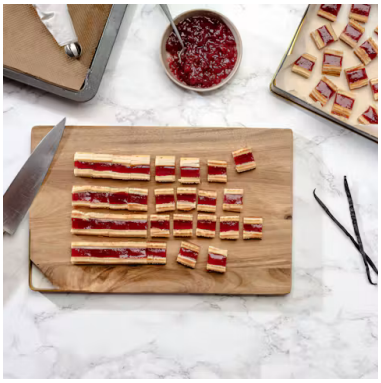


Eisenbahner cookies

30—40 Min

Preparation

1. For the dough, knead all the ingredients into a smooth dough and leave to rest in the refrigerator for 1 hour.
2. Then briefly knead the dough and roll out into a thin layer. Slice into strips measuring 3 cm in width, and place on baking parchment.
3. Bake for around 10 minutes at 180°C (356°F) using the fan setting until golden-brown, then leave to cool.
4. For the filling, melt the butter. Combine the marzipan with the powdered sugar, apple strudel seasoning mix, melted butter and egg white until smooth.
5. Next, pipe lines onto the strips of shortcrust pastry using the piping bag with a star nozzle.
6. Allow to dry out for one hour at room temperature, and then bake for around 4 minutes at 220°C (428°F) using the fan setting until golden-brown.
7. Whisk the red currant jelly until smooth, and use a piping bag to pipe the jelly between the lines of marzipan.
8. Finally, slice the strips into pieces measuring 3 cm in length.

HINT: 1 kg of dough makes around 60 cookies.

Ingredients 6 Portions

= Kotányi Produkte

For the dough

200 g	Wheat flour, smooth
150 g	Butter
70 g	Powdered sugar
1	Egg yolks
2 g	Table Salt
10 g	Grandmother's Gingerbread Seasoning Mix

For the filling

150 g	Marzipan
20 g	Powdered sugar
20 g	Butter
1	Egg white
5 g	Apple Strudel Seasoning Mix

For the topping

400 g	Red currant jelly