



# 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
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