

Spitzbuben poppy seed cookies with jelly

90–120 Min

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

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.