

Plätzchen

German Jam Biscuits

What you need:

- 70g icing sugar
- 250g wheat flour
- 1 teaspoon of lemon zest
- 100g raspberry jam
- 1 packet of vanilla sugar
- 1 pinch of salt
- 150g butter
- 2 egg yolks

Method:

For the dough, mix the flour with the icing sugar, sieve them and place in a mixing bowl.

Add the vanilla sugar, lemon zest and salt.

Cut the butter into small pieces and mix with the dough, knead everything together.

Mix in the egg yolks last. Knead everything into a dough.

Wrap the dough in cling film and let it chill for 1 hour.

Take the dough out of the refrigerator and form the dough into a long roll and divide it into 40 equal portions.

Form a small ball from each portion, place on a baking tray lined with baking paper and press a hole in the balls.

Preheat the oven to 200°C top/bottom heat.

Heat the jam in a pot until it is liquid. Pour it into the small holes in the dough balls using a spoon.

Bake the biscuits in the preheated oven for 12 minutes, then leave to cool completely.