

# Engelsaugen

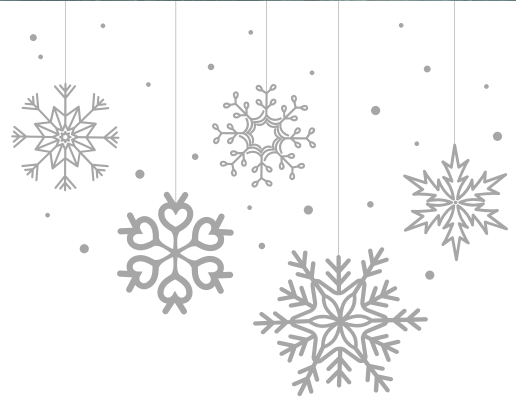
Makes 32 cookies

## Ingredients:

- 2 cups (250g) All-Purpose Flour
- 1 tsp baking powder
- 1/2 cup (100g) sugar
- 1 pinch salt
- 1 tsp vanilla Extract
- 3 egg yolks
- 1 1/4 stick (150g) unsalted soft butter

Top with:

approx. 1 1/2 cups (175g) raspberry jelly



## Instructions:

1. In a large mixing bowl mix flour, baking powder, sugar, salt, Vanilla, egg yolks, and butter and mix until a uniform dough forms.
2. If you chill the dough ahead of time the cookies will spread less during the baking process.
3. Use a Tablespoon measure to break off pieces. Shape the cookie into 32 balls. Then press a hole with either your thumb or the back of a wooden spoon.
4. Use a piping bag and fill the raspberry jelly into the holes.
5. Preheat your oven to 395°F (200°C).
6. Place on a parchment-covered cookie sheet.
7. Bake for 10-12 minutes until the edges are lightly browned
8. Let the cookies cool completely before storing them in an airtight container for up to 2 months.

