

# SPRINGERLE COOKIES

## INGREDIENTS:

½ teaspoon LorAnn baker's ammonia (hartshorn powder)  
2 tablespoons whole milk or cream  
6 large eggs (room temperature)  
6 cups sifted powdered sugar  
½ cup unsalted butter, softened, but not melted  
½ teaspoon salt  
½ teaspoon LorAnn Anise Oil or 3 teaspoons Lemon or Orange Oil (or your preferred super-strength flavor)  
10 to 10 ½ cups sifted cake flour (2 pounds) plus more for dusting



## DIRECTIONS:

1. Dissolve powdered baker's ammonia in milk (or cream) in a small bowl; let stand for 1 hour. Let eggs come to room temperature (about 2 hours). In a large bowl, beat eggs with an electric mixer (or stand mixer with whisk attachment) until lemon-colored and foamy, about 20 minutes. Gradually beat in powdered sugar until creamy and smooth. Add butter and beat again until creamy. Add dissolved baker's ammonia, salt, and LorAnn Flavoring oil; beat to mix thoroughly. Gradually beat in as much flour as you can with mixer (if using a stand mixer, switch to a paddle attachment for this step). Stir in enough remaining flour to make a stiff dough.
2. Cut off pieces of dough and knead on a floured work surface until dough is no longer sticky and stiff enough to roll out and hold the design of the springerle mold. Roll out dough to a flat circle about 3/8" to 5/8" thick (the deeper the mold, the thicker the dough should be). Cut cookies apart using a floured knife or cookie cutter or mold. (If using a cookie mold, make sure to dust the mold with flour before every use—press straight down on dough firmly to "stamp", then cut out cookie using a knife, pastry wheel, or cookie cutter.) It is best to "press and cut, press and cut" so that the adjacent images are not distorted. Using a thin spatula, place cookie on a parchment-lined cookie sheet. Allow cookies to dry uncovered overnight in a cool room until a "crust" forms on top (60–65 degrees is optimal). Note: if using molds of various sizes, make sure to place similar size cookies on the same cookie sheet as the size of the cookie will determine baking time.
3. Bake cookies on your parchment lined baking sheet in a 300°–325°F oven (bake smaller cookies at a lower temperature) until barely golden on the bottom (cookies should not be colored on top), about 12 to 15 minutes for a 1-1/2" to 2" cookie (larger cookies will need to bake for a longer time).
4. Cool on wire racks. Store in tightly covered containers. Cookies keep for months. Can be frozen in zip-top bags. If using Anise Oil for flavoring, allow to mellow a week before serving (the longer the "aging" time,

the more pronounced your flavor will be).

#### More Tips:

- Avoid making Springerle on a very humid or rainy day. Dry, cool air is best for setting the embossed impression.
- Cookie Sheets: Use shiny, non-insulated aluminum cookie sheets (do not use silicon mats). Make sure there is at least 2-inches of oven space around your pans for good heat circulation.
- Proper drying time for the cookies is important as drying preserves the embossed image during baking. Test bake one cookie first! It saves grief!
- Roll-out cookies to the proper size. Too thick, and the cookies will lose the impression, too thin and the cookie will be overly hard.
- For very deep or large cookies: Roll out dough to desired thickness and, using a dry, clean pastry brush, apply flour or sugar and cut a piece of dough the approximate size needed for the mold. Press dough into the mold with fingers, working from center outward. You may lightly roll the back side of the cookie to smooth before turning out of the mold. Trim, dry and bake. To check your print, use light from the side – daylight or light from a floor lamp – so the shadows let you see if your prints are good.
- Avoid over-baking.
- To clean resin & wood composite molds: Brush gently with a soft bristled brush to remove flour and dough. If necessary, scrub gently with the same brush and mild soapy water. Rinse briefly, pat dry with a terry towel and let dry thoroughly before storing. Do not soak the mold in water or use a conditioning oil.

Yield depends on molds used. Makes about thirty six 3-½ inch cookies.

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