

Traditional Springerles (Almost Guaranteed)

4 C unbleached all purpose flour (550g)
1 t baking powder
1 lb powdered sugar
1 C eggs (240g)
1 T grated lemon rind (from 2 large or 3 small lemons)
anise seed
butter (to grease pans)

Combine the flour, baking powder, and sugar. If using mixer or food processor, add 2 T additional flour. Process briefly. Combine the eggs and lemon rind and whisk together. While running mixer/processor, slowly add dry ingredients until ball forms. Wrap dough in plastic wrap and chill for one hour or more. In meantime, grease two cookie sheets and sprinkle liberally with anise seed.

Flour board and roll out dough ½ inch thick. Flour surface of dough, then press with a springerle board or springerle rolling pin to make pictures. Cut into squares. Place cookies in rows on cookie sheet. Don't be concerned about excess flour on the cookies. Reroll and press until all dough is used. **Let unbaked cookies sit 8 to 24 hours** (8-12 in dry environment, 12-24 if humid indoors).

Bake at 350°F (325°F convection) until slightly browned, about 20-25 minutes. When cool, use pastry brush to brush off any excess flour. Store in airtight container in cool place for several days before serving. Will keep for several weeks.

– Janet Schmitt Dobson

Other flavors (omit lemon and anise seed)

Almond add to eggs 1/2t fine salt, 1/2 t vanilla, 1/4t almond oil
 slightly process sliced almonds, sprinkle on buttered sheet

Orange add to eggs 1/2t fine salt, 1 t vanilla, 1T grated orange rind