

Springerle

4 large eggs
2 cups granulated sugar
1 1/2 T. butter, room temperature
1 t. baking powder
1 t. anise extract
4 cups all-purpose flour

Line cookie sheets with parchment paper. Avoid insulated cookie sheets as they will cause the Springerle cookies to brown during baking (*Springerles are supposed to be white*).

In a large mixing bowl, beat eggs on high speed of your electric mixer until light and fluffy. Add sugar, butter, and baking powder; beat at high speed for 15 minutes (*yes, minutes*), scraping sides of bowl occasionally. Beat in anise oil or extract. Gradually beat in flour until well mixed.

Lightly flour your springerle rolling pin; set aside.

On a lightly floured board, knead the dough a few time (*the dough will be sticky at first, so knead in just enough flour to make it manageable.*) Using a standard rolling pin, roll into a rectangle about 1/2-inch thick.

Using your well-floured Springerle mold, press into the dough firmly.

Using a sharp knife, cut cookies apart and trim off outside edges. Place cookies on your prepared cookie sheets.

Roll out scraps of dough and repeat. NOTE: Be sure to flour the rolling pin and board before each pressing. This will insure the dough will not stick.

Place cookies on your prepared cookie sheets. Let cookies stand, uncovered, overnight to dry.

When ready to bake:

Preheat oven to 350 degrees F. Place oven rack in middle of oven.

Bake one baking sheet at a time only. Bake approximately 10 minutes until slightly golden on bottoms, but white on top. Remove from oven and transfer cookies to wire cooling rack to cool (let cookies stand overnight to completely dry before storing).

Keep cookies in a tight container for 2 or 3 weeks before using to achieve the best flavor.