

Spritz Bredele Cookies

Prep time: 15 min.

Total time: 50 min.

Serves: 70 cookies

INGREDIENTS:

For the cookie dough:

- 2/3 cups (150 g) unsalted butter softened
- 1 cup + 2 1/2 teaspoons (125 g) granulated sugar
- 1 sachet (9 g) vanilla sugar
- 1 large egg, at room temperature
- 2 cups (250 g) all-purpose flour
- 1 cup + 2 teaspoons (100 g) almond flour
- 1 teaspoon baking powder

For decoration:

- white chocolate
- dark chocolate
- chopped almonds
- chopped pistachios
- shredded coconut

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INSTRUCTIONS:

1. Preheat oven to 355 F/180 C. Line baking sheets with parchment paper. Using a flour sifter, sift all-purpose flour with baking powder and set it aside.
2. **To make the dough**, place butter, granulated sugar, and vanilla sugar in the bowl of a stand mixer and whisk until the mixture becomes creamy. Add the egg, mixing well. Add the sifted flour mixture and almond flour to the principal preparation and work well to obtain a homogeneous and smooth dough.
3. Transfer the dough to a manual cookie maker fitted with a cookie attachment and pass the dough to form sticks of about 3 inches/7 cm. Make longer sticks to shape an S or U, a ring, and place them on a baking sheet lined with baking paper. Bake spritz cookies for 10 to 13 minutes, watching the baking. They should be lightly browned. Cool cookies on a wire rack.
4. **To decorate spritz cookies**, melt chocolate in a double boiler or a microwave. Dip 1/3 of each cooled cookie into melted chocolate. Place on parchment paper until chocolate is set. If desired, sprinkle cookies with chopped nuts or shredded coconut.

NOTES:

Replace 2 1/2 tablespoons (20 g) all-purpose flour with the same amount of cocoa powder to make a chocolate version of spritz cookies.

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