

# Savvy Sightseer's Recipes

## PRINTEN (GERMAN SPICE BARS)



Yields 70 Pieces

### INGREDIENTS:

2 ½ cups flour	2 eggs
2 ½ teaspoons baking powder	¾ cup brown sugar
¼ teaspoon ground cloves	2 tablespoons milk
1 tablespoon cinnamon	¼ cup molasses
1 tablespoon cocoa	¼ teaspoon rum extract
½ teaspoon coriander	4 tablespoons apple butter
½ teaspoon cardamom	½ cup almonds
¼ cup turbinado sugar	Option: chocolate morsels for drizzle

### PROCESS:

**\*NOTE:** This recipe must be made over the course of two days.

In a small bowl, mix flour, baking powder, cloves, cinnamon, cocoa, coriander, cardamom and turbinado sugar.

In a separate bowl, beat eggs with brown sugar until fluffy. Add in milk, molasses, rum and apple butter.

Blend flour mix into egg mixture. Grind nuts and fold into batter. Knead until smooth. Divide dough into two loaves; wrap in plastic and refrigerate overnight\*.

Preheat oven to 350°F. Line baking pans with parchment paper.

Break off a quarter of a loaf and roll on a lightly floured board to a rope about ½" thick. Cut into 1" long pieces. Bake at 350°F for 8 minutes. Cool pan on a rack, then transfer bars to a rack to finish cooling.

Optional: melt chocolate morsels and drizzle across each bar.

Jeanne Schnupp  
Savvy Sightseer

<http://savvysightseer.wix.com/savvy>

[savvysightseer@gmail.com](mailto:savvysightseer@gmail.com)

# Savvy Sightseer

- tips and insights for seasoned travelers!



*Treat your taste buds to the flavors of Europe!*

Jeanne Schnupp

<http://savvysightseer.wix.com/savvy>

[savvysightseer@gmail.com](mailto:savvysightseer@gmail.com)

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## *Savvy Sightseer's*

### *ROCHERS A LA NOIX DE COCO (BELGIAN COCONUT MOUNDS)*

Yields 18 Pieces



#### INGREDIENTS:

2 ½ cups sweetened shredded coconut  
½ cup sugar  
Pinch of salt  
3 medium egg whites  
¼ teaspoon almond extract

#### PROCESS:

In a medium bowl, blend coconut, sugar and salt. Form a well in the center and whisk egg whites into mixture. Blend in almond extract. Wrap in plastic; chill for 30 minutes.

Preheat oven to 350°F. Line baking pan with parchment paper.

Shape mixture into balls, about 1 – 1 ½" diameter, pinching the top upward.

Bake at 350°F for 12-15 minutes until bottom is slightly browned. Cool pan on a rack, then transfer mounds to a rack to finish cooling.

## *Recipes*

### *KERSTKRANSJES (DUTCH CHRISTMAS WREATH SUGAR COOKIES)*

Yields 50 Cookies



#### INGREDIENTS:

1 cup flour  
½ teaspoon baking powder  
½ cup sugar  
Pinch of salt  
¾ teaspoon lemon zest  
½ cup cold butter (5 ⅓ tablespoons)  
1-2 tablespoons milk  
1 egg, separated  
Sugar crystals for decoration

#### PROCESS:

In a medium bowl, combine all dry ingredients. Cut butter into mixture. Mix in egg yolk. Add milk slowly until dough comes together; knead until smooth. Wrap in plastic and refrigerate 30 minutes.

Preheat oven to 350°F. Line baking sheet with parchment paper.

Roll dough out to ¼" thick. Use a 2 ¼" Linzer cookie cutter with circle center (or round, scalloped cutter; use a ½" cutter to make the center circle). Brush cookies with egg white wash. Sprinkle with sanding sugar (or colored crystal sugar).

Bake at 350°F for 8-10 minutes until bottom is very slightly browned. Cool pan on a rack, then transfer cookies to a rack to finish cooling.

Option: Tie a festive ribbon onto each cookie for hanging on the Christmas tree.