

SPRINGERLE COOKIES

(scaled down from [House on the Hill](#))

1/4 teaspoon baker's ammonia (Hartshorn)
1 tablespoons milk
3 large eggs, room temperature
360g powdered sugar
57g (1/4 cup) unsalted butter, softened but not melted
1/4 teaspoon salt
1/4 teaspoon of anise oil
454g sifted cake flour (I used Softasilk)
grated rind of orange
to paint the cookies (optional):
powder luster (mine are from [Oh Sweet Art](#))
vodka or lemon extract

Make the cookies: Dissolve baker's ammonia in milk and set aside (avoid the temptation to take a sniff, you will regret it). Beat eggs until very thick, this will take from 10 to 15 minutes. Slowly beat in the powdered sugar, then the softened butter. Add the the mixture of baker's ammonia and milk, salt, anise oil and orange zest.

Gradually beat in as much flour as you can with the mixer, then stir in the remainder of the flour to make a stiff dough. Turn onto floured surface and knead in enough flour to make a good print without sticking. Refrigerate for one hour, but keep in mind the dough can be refrigerate the dough for up to 3 days.

On a floured surface, roll dough depending on the depth of the carving in the cookie press you are using. Shallow carvings will need to be thinner while deeper carvings will need to be thicker. Flour your cookie mold for each and every pressing. Press the mold firmly and straight down into the dough, then lift, cut with the cookie cutter of your choice, and place the formed cookie onto a flat surface to dry.

Do not cover the cookies while they dry. The goal of drying is to set the design. Let the cookies dry at least for 24 hours. It is better to leave them alone for a couple of days, so the design will be better retained during baking.

On baking day, heat the oven to 255F to 325F (depending on the size of your cookie and how white you like to have them), for 10 to 15 minutes. Let the cookies cool and paint, if you so desire.