

# Spitzbuben Recipe

- 175g Soft Butter
- 80g Powdered Sugar
- 1 pinch of Salt
- 1 teaspoon Vanilla Sugar
- 250g Flour
- Optional: Powdered Sugar for Dusting

1. Place butter in a bowl and stir until it forms peaks.
2. Add powdered sugar, salt, and vanilla sugar and stir.
3. Sift in the flour, mix everything, and knead together by hand.
4. Cover and let it rest in a cool place.
5. Roll out the dough to 3 mm thickness.
6. Cut out round cookies and divide them into two groups. Decorate one half with shapes, leave the other half plain.
7. Preheat the oven to 200°C, place cookies on a baking sheet, and bake for about 6 minutes.
8. Heat your favorite jam and spread it on the plain cookie bases. Place the decorated tops on top, and your Spitzbuben are ready.