

*Advent Cookies (Kleine Spitzbuben)*  
*Nicola Tarshis*

2 cups or 400 gr. Flour  
1 cup or 200 gr. Butter  
3 egg yolks  
scant 1 cup or 100 gr. Sugar  
1 package vanilla sugar or 1 tsp. vanilla extract  
Grated rind and juice of one lemon  
1/2 cup or 50 gr. hazelnuts (filberts)  
1/2 cup strawberry jam  
1/2 cup icing sugar

Sift flour into a big bowl, distribute butter flakes over it. Put egg yolks, sugar, vanilla sugar, lemon peels and nuts in center. Knead until you have a smooth dough. Put wrapped into the refrigerator for 2 hours. Heat oven to 200° C (375° F). Roll out dough, cut cookies and rings of even number. Bake on greased cookie sheet for 10 minutes. Cool.

Mix jam with lemon juice, spread on each cookie, sift icing sugar onto rings, place on cookie. Presto done!

(Vanilla sugar is often available in specialty stores and delicatessens.)