Jacks

The classic treat is a must at Christmas time: The Spitzbuben. Homemade and with a delicious jam filling, they taste twice as good.

Zutaten
25 Portionen

Jacks
350 g Wholemeal flour
270 g Byodo Baking Oil Classic
50 ml Orange juice
170 g Sugar
1 Egg
20 g Vanilla sugar
1 Pinch Speculoos spice
1 Msp. Tonka bean, grated
Zest of half a lemon
Zest of a quarter of an orange
100 g Almonds, ground
Filling and decoration
120 g Currant jelly
Powdered sugar for dusting

Zubereitung

Knead the ingredients into a dough in a food processor or by hand and knead for at least two minutes. Leave to rest in the fridge for 2 hours. Roll out the dough on a floured surface and cut out approx.

25-30 bases and lids. (TIP: cut out small stars or circles for the lids so that the jam can be seen later)
Place the cookies on a baking tray lined with baking paper and then bake at 165° C for approx. 12-14 minutes.
After baking, spread the bases with redcurrant jelly and stick them together with the lids. Finally, dust with powdered sugar.