



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.