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# En Guete

A COLLECTION OF  
FAVOURITE SWISS RECIPES

## Christmas cookies 🎁 Weihnachtsplätzchen

This issue my culinary journey continues westwards to the Canton of Basel, to the Drei Laender Ecke, where three countries meet (Germany, France and Switzerland). The canton of Basel is divided into Basel Stadt and Basel Land, City and Country.

Basel Stadt is the third biggest city in Switzerland, behind Zurich and Geneva. Basel Stadt is the cultural capital and boasts the biggest and oldest zoo.

Basel Land is a mainly forested and rural area. Every fifth Swiss cherry grows on a tree from Basel Land.

My dad's favourite Christmas cookie comes from Basel... enjoy making them for your family!

Vreni Kull



**Basler Brunzli**

**250g sugar**

**250g ground almonds**

**Pinch of salt**

**2 T flour**

**2 egg whites, beaten stiff**

**100g melted chocolate**

1. Mix the sugar, ground almonds, salt and flour together.
2. Then add the stiffly beaten egg whites and carefully mix together.
3. Finally add the melted chocolate and mix.

Roll the dough out onto a sugared surface to 5mm.

Cut out shapes (we used to have a special one in the form of the Basler Stab, the figure in the coat of arms) and leave to dry for a few hours.

Then bake at 220°C for 5 minutes.



**Spitzbuben**

Enjoy this traditional Swiss cookie, also known as Scallywags.

**250g butter (soft)**

**125g icing sugar**

**1 t vanilla essence**

**1 egg white (slightly beaten)**

**350g flour**

1. Put the first three ingredients into a bowl and beat together until mixture is pale.
2. Add the slightly beaten egg white and stir to combine.
3. Mix in the flour until the mixture holds together, then cover and leave in the fridge for 1 hour.

Remove the dough from the fridge about 30 minutes before you want to roll it out.

Put a portion of dough between two sheets of glad wrap or baking paper and roll it out to a thickness of 2mm.

Using a cookie cutter, or similar, cut out rounds about 4-5cm. For half the cookies cut out the middles with a small circle or other shape.

Bake at 200°C for 6-8 minutes in the middle of the oven. Remove and leave to cool on racks.

Once cold, sandwich the cookies with raspberry jam and dust with icing sugar.

Erna Zimmermann