

# WHITE HOUSE HOLIDAY HOW-TOS: SPRINGERLE COOKIES

## ORNAMENT/DISPLAY COOKIE RECIPE



### MATERIALS

#### FIRM DOUGH:

- |                             |                                |
|-----------------------------|--------------------------------|
| ½ Tsp baking powder         | ½ Cup unsalted softened butter |
| 2 Tbls milk                 | ½ Tsp salt                     |
| 6 Large eggs                | 2 Lbs sifted cake flour        |
| 6 Cups confectioner's sugar | <i>More flour as needed.</i>   |

#### A MOLD OF YOUR CHOOSING

### INSTRUCTIONS

#### Making the Dough:

1. Beat eggs for 3 minutes until blended, but no more.
2. Add soft butter, baking powder, milk, confectioner's sugar, and salt.
3. Add flour on mixer slow speed and finish by hand. Work until dough is stiff enough to make an imprint.

#### Continuing the Process:

4. Roll out cookie dough to one quarter inch and press into Springerle Mold dusted with flour.
5. Press dough into the mold to make print.
6. Remove, punch a hole in the top of the cookie and dry for 4 days before baking.  
*Drying preserves the image.*
7. Bake at 250°F for 20 minutes. Let cool.  
*This will prevent the dough from browning during baking.*
8. Tie a ribbon through the hole in the top of the cookie to hang in your favorite spot!