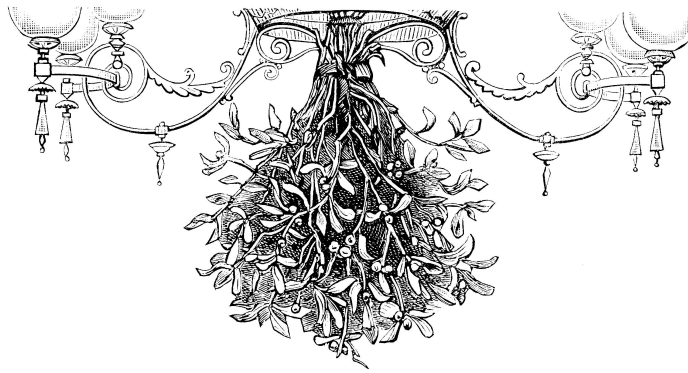




Earl-Grey Hearts



Ingredients

<i>Metric Equivalent</i>	<i>US Measurement</i>	
250 g	9 ounces	Butter
3 EL	3 tablespoons	Earl Grey Tea Leaves
120 g	4 ounces	Sugar
320 g	12 ounces	All purpose flour
60 g	2 ounces	Corn Starch
		Flour for rolling out the dough
3 EL	3 tablespoons	Sugar

Preparation

- Melt butter in a pot and add tealeaves. Cook for 3 minutes. Take mixture from the stove and steep for 30 minutes.
- Sift butter and let become stiff again.
- Stir butter and sugar until foamy. Add flour and corn starch. Work dough with your food processor first, then with your hands, until smooth. Cover dough in plastic wrap and refrigerate for an hour.
- Preheat oven at 350°F.
- Spread flour on workspace and roll out dough until 3/8 inches thick. Use heart-shaped cookie cutter and cut cookies. Cover baking tray with baking parchment and put cookies on it.
- Bake for 15 - 20 minutes until light yellow. Let them slightly cool, then besprinkle with sugar. Let cookies cool completely on a cooling rack.

Syrup Trees



Ingredients

<i>Metric Equivalent</i>	<i>US Measurement</i>	
100 g	3 ½ ounces	Sugar
2 EL	2 tablespoons	Syrup (molasses)
150 g	5 ½ ounces	Butter (soft)
250 g	9 ounces	All-purpose-flour
½ TL	½ teaspoon	Baking soda
1 TL	1 teaspoon	Ground ginger
½ TL	½ teaspoon	Ground cinnamon
½ TL	½ teaspoon	Ground cloves
½ TL	½ teaspoon	Ground nutmeg
		Flour for rolling out the dough
		20 whole almonds, peeled or minced

Preparation

- Mix sugar, syrup (molasses), butter and 1 tablespoon of water in a big bowl.
- Mix flour, baking soda and spices and add to syrup-mixture. Work dough until smooth.
- Cover dough in plastic wrap and refrigerate for an hour.
- Preheat oven at 350°F (moderate heat).
- Spread flour on workspace and roll out dough until 1/8 inch thick.
- Use cookie cutter in tree-shape. Alternatively, cut dough with a knife into squares (2 x 2 inches).
- Cover baking tray with baking parchment and put cookies on it. Put half an almond on each cookie.
- Bake syrup squares for 6 - 8 minutes. Let cookies cool completely on a cooling rack.

Special Frankfurt Recipe: Bethmännchen

Bethmännchen (German for "a little Bethmann") is a pastry made from marzipan of almonds, rosewater, and egg yolk. It is usually baked for Christmas, adorned with three halved almonds, glazed with yolk and baked. The name has its roots with the family of Simon Moritz von Bethmann in Frankfurt am Main, Germany. Here you can buy and eat Bethmännchen all year long. Legend has it that Parisian pastry chef Jean Jacques Gautenier developed the recipe at this family's home in 1838.



Ingredients

- 250 grams of marzipan raw mass
- 1 egg
- 100 grams almonds (peeled and crushed)
- 3 drops of rose water (from the pharmacy)
- Three halved almonds per Bethmännchen

Preparation

Coarsely chop the marzipan raw mass. Separate the egg. Knead the marzipan, ground almonds, egg white and 1 drop of rose water together using your hands. Cover and refrigerate for about 1 hour.

Form about 40 small marzipan balls. Use a small bowl filled with water and two drops of rose water to moisten your hands. Half the whole peeled almonds and place three of them each on the side of the balls; press on firmly. Beat yolk with 1 tablespoon and lightly brush it over the Bethmännchen; it will give them a nice sheen and keep them from drying out too quickly.

Place on a baking paper-lined baking sheet and bake at 175°C (350°F) for about 15 minutes. Let them cool on a wire rack.

