

Schwarz-Weiss Gebäck

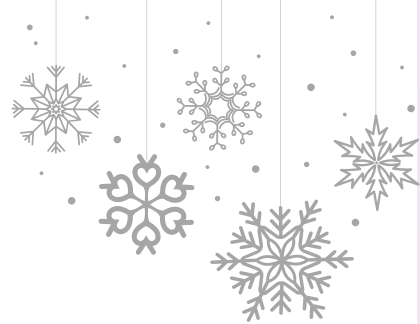
Makes 44 cookies

Ingredients:

9 Tbsp (125g) unsalted butter
2/3 cup (125g) sugar
1 egg
1 tsp Vanilla Extract
1/2 tsp rum (optional)
1 1/2 cup + 1 Tbsp (250g) All Purpose flour
1 tsp baking powder

For the chocolate dough:

1 Tbsp cocoa powder
1 Tbsp sugar
1 tsp milk



Instructions:

1. In a large mixing bowl mix butter, sugar, egg, vanilla, rum, flour, and baking powder and mix until a soft and uniform dough forms. The dough should not be overly sticky.
2. Cut the dough into two even pieces.
3. One dough will stay this way.
4. Add cocoa powder, sugar, and milk to the second ball of dough and knead until combined and even in color.
5. Please watch the video for detailed instructions.
6. Wrap in plastic and refrigerate it for at least 30 minutes. Chilling the dough makes it easier to work with.
7. Preheat your oven to 350°F (180°C).
8. Cut the dough into 1/2" slices and place them on a parchment-covered cookie sheet.
9. Bake in the preheated oven for about 8–10 minutes or until the edges of the cookies are lightly golden. The cookies will still be pale in color.
10. Allow the cookies to cool completely on a wire rack. Once cooled, they are ready to be enjoyed.
11. Schwarz-Weiss Gebäck can be stored in an airtight container for up to 6–8 weeks.

