

**MORE SAND.
MORE GRAVEL.
MORE SUCCESS.**



STICHWEH – RECIPE FOR SUCCESS

STICHWEH HEIDESAND-COOKIES

The recipe for our **STICHWEH HEIDESAND-COOKIES COMES FROM LOWER SAXONY– JUST LIKE WE.** The cookies are named after their color and their taste: light yellow and powdery soft like the sand of the Heide. The main ingredient of the „Heidesand“ is butter, giving this fine and unique taste. In the traditional recipe no typical Christmas spices are used, therefore these cookies can be enjoyed throughout the year – along with coffee, tea or just to nibble at between the meals.

INGREDIENTS FOR APPROX. 40 COOKIES

**275 g butter • 250 g fine sugar • 1 little bag vanilla sugar • 1 tablespoon milk
1 pinch of salt • 375 g wheat flour • 1 level teaspoon baking powder**

PREPARATION

To get masterly prepared STICHWEH Heidesand-cookies you **have to pay special attention when preparing the butter.** Melt the butter in a pan until it lightly browns. Let the brown butter cool down in a bowl, then add little by little the sugar, vanilla sugar, milk and salt. Mix until a white-foamy mass develops. Then mix 2/3 of the flour with the baking powder and mix with the dough. Then add the remaining flour. Mix the whole with the kneading hook of your hand mixer until the dough is glossy and smooth.

Wrap the dough in foil and put it in the fridge for approx. 1- 2 hours. Form the dough into 3-cm rolls. Leave the dough covered in a cool place over night, thus it becomes firm and the cookies retain their shape during baking.

Next day: Cut the dough in approx. 1 cm thick discs and place them with some distance from each other on a baking tray covered with baking paper. You may brush the discs in advance with egg white to get a golden brownness.

Heat the oven to 175° C and bake the Heidesand for 12 – 15 minutes.

We wish you good luck: Your STICHWEH Team

GRAB YOUR COOKIES, HERE WE GO ...

STICHWEH

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