

During the Christmas season my husband needs for his happiness two different biscuits, the classic shortbread cookies and the

Christmas bread

by Petra/high5to

The recipe was guarded by my now unfortunately deceased mother-in-law like your average state secret. But when we emptied her apartment after her death, I found it. And now I would like to share it with you.

Ingredients

90 g melted butter
250 g sugar
3 eggs
500 g flour
1 packet of baking powder
2 tablespoons cocoa
½ teaspoon cinnamon
¼ teaspoon ground cloves
100 g chopped almonds or hazelnuts
50 g icing sugar,
1-2 tablespoons lemon juice,
1-2 tablespoons hot water



Preparation

Stir butter, sugar and eggs until creamy.

Mix the flour with baking powder and spices and knead with the dough hook until it forms a dough. Add the almonds or hazelnuts and knead the dough again.



Form the dough into 4 long poles and, on a baking tray, press them down so that they become a little wider and bake at 200 degrees for 20 minutes.



From icing sugar, lemon juice and hot water make a runny icing and brush on the still hot breads.



Cut the hot bread on the baking tray into 2 cm wide stripes.



Have fun baking these Christmas breads! I hope you like them just as much as my husband does. ;-)