

Bring a little Christmas magic to your kitchen with these delightful “Zimtschneckenplätzchen”!

Perfectly spiced and buttery, they're a festive treat to share with family and friends—or enjoy all by yourself with a mug of hot cocoa. .



INGREDIENTS

For the Dough:

- 280g all-purpose flour
- 80g sugar
- 1 egg white
- 40g cream cheese
- 130g butter (softened)
- A pinch of salt

For the Filling:

- 100g brown sugar
- 3 tsp ground cinnamon
- 20g butter (melted)



Cinnamon swirls

Zimtschneckenplätzchen



2 servings



30 minutes

DIRECTIONS

1 Make the Dough: Mix all dough ingredients by hand until smooth. Wrap in plastic wrap and chill for 3 hours.

2 Prepare the Filling: Mix brown sugar and cinnamon in a small bowl.

3 Roll & Fill: Roll out dough thinly. Brush with melted butter, sprinkle with filling, and tightly roll into a log.

4 Chill Overnight: Wrap the log and refrigerate overnight.

5 Slice & Bake: Preheat oven to 160°C (fan). Cut the log into 0.3 cm cookies. Place on a baking sheet and bake for 10–12 mins.

6 Cool & Enjoy: Let cool and serve!

PRO TIP: ADD A FESTIVE TWIST

Drizzle a simple icing over the cookies for extra sweetness! Mix powdered sugar with a few drops of milk and vanilla, then drizzle it over the cooled cookies.

