

German Angel Eye Cookies

- 1 $\frac{1}{4}$ cups flour (120 grams)
- 6 tablespoons butter (75 grams)
- 1 egg
- $\frac{1}{3}$ cup sugar (35 grams)
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 pinch salt
- $\frac{1}{2}$ of a lemon rind, grated
- $\frac{3}{4}$ cup raspberry or cranberries jam



Mix together the flour, butter, egg, sugar, vanilla, pinch of salt and the grated lemon rind to form a dough. Leave the dough in a cool place for an hour. Out of the dough make small balls and place on a lightly sprayed prepared baking tray. Make a small indentation in the middle of each ball, using your little finger and fill the hole, using a teaspoon, with raspberry jam. Bake your cookies at 375F (or 200 degrees C) for about 15 minutes. Leave them to cool and remove to a wire rack.

“May angels be beside you and bless this special day, with love and calm surrounding you, in a most auspicious way. Merry Christmas and a Happy New Year!”