

## Gangene Zuckerkichl (Yeast Sugar Cookies)

### Ingredients:

#### Dough:

500g (about 2 cups) Flour  
250g (about 1 cup) Margarine,  
melted  
2 Egg yolks  
1 Egg white  
 $\frac{3}{4}$  Pack cake Yeast, crumbled  
Some Warm Milk (for the Yeast)  
4 teaspoons Sugar (for the Yeast)

#### Filling:

250g (about 1 cup) Ground walnuts  
250g (about 1 cup) Sugar  
  
Jam, according to your taste (in this  
recipe, we used strawberry)



**Preparation:**

Measure the flour into a large bowl and make a well in the center. Add the crumbled yeast and the 4 teaspoons of sugar. Add warm milk and let the yeast work. As soon as the yeast has worked, add the 2 egg yolks and 1 egg white.



Add the melted margarine to the dough. Knead the dough, until it is shiny.  
Let the dough rise.



Divide the dough into 3 parts. Let the dough rise again.



Meanwhile, prepare the filling.  
Thoroughly mix the sugar and the walnuts together.



Roll out the first part of the three pieces of dough on a baking sheet covered with parchment paper.



Next coat the dough with jam (not too thin a layer).



Spread half of the sugar-walnut-mix on top of the jam.



Roll out the second piece of the dough.



Place it over the layers already prepared.



Coat this layer first with the jam and then spread the second half of the sugar-walnut mixture.



Roll out the last piece of dough and place it over the layers on the baking sheet.



Place the baking sheet in the oven at 160°C (320-350° F), center rack, for 30 minutes. When the cake is cooled, remove the parchment paper...



...and coat the cake with chocolate icing.



As soon as the chocolate icing is cold and set, cut the cake in square pieces (about 5x5 cm or 2x2") .





**Important Note:**

It is necessary to find the right amount of jam! Every jam is different. If you use too much, the filling will be runny and will ooze out when you cut the Zuckerkichl into small squares.

If you use too little jam, the filling will be too dry and the sugar, jam and walnuts will not combine properly resulting in the sugar being grainy.

There are some jams that are especially good for this recipe: apricot, strawberry, and mirabelle. (a kind of plum). The lighter jams are preferred over the dark ones such as blackberry. Raspberry can be used, but choose the seedless variety.

Good appetite!

©[www.thomaswilland.de](http://www.thomaswilland.de) & [www.dvhh.org](http://www.dvhh.org)

Translation: Rose Mary Keller Hughes