

Spitzbuben

1-1/4 cups butter, softened
3/4 cup granulated sugar
2 teaspoons vanilla sugar
2-3/4 cups all-purpose flour
1/3 cup apricot jam or preserves

Cream butter, sugar and vanilla sugar until smooth. Blend in flour. Refrigerate for about 1 hour.

Preheat oven to 350 degrees F. Roll out half of dough about 1/8-inch thick on floured surface. Put parchment or wax paper on top of dough to prevent dough sticking to rolling pin. Cut out cookies using a 2-1/2-inch cookie cutter that was dipped in flour. Using a 1-inch cutter, cut a hole in middle of half of cookies. Place cookies without holes on parchment-lined cookie sheets. Place about 1/2 teaspoon jam or preserves in center of cookies, then top with cookies with holes. Do not press or crimp edges as edges will seal during baking. Bake at 350 degrees for about 18 to 25 minutes or until lightly brown around edges. Cool on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. While warm, sprinkle topping over cookies. Store in airtight container in cool place. *Makes about 2 dozen.*

Topping

3 tablespoons granulated sugar
2 teaspoons vanilla sugar

Vanilla Sugar

(Vanilla sugar can be purchased at spice specialty stores or made with this recipe.)

2 cups granulated sugar
2 vanilla beans, cut open

Put sugar and beans in glass jar; cover and shake well. Let rest at least a month to absorb the flavor. Use flavored sugar, replenishing with fresh sugar as needed.