



## Zelig's Favorite Angel Eyes Cookies



An easy cookie recipe that children will enjoy making, too! Be sure to have plenty of the baking ingredients on hand to bake these delicious German cookies called Engelsaugen (angel eyes).

### Ingredients:

- 1 1/4 cup all-purpose flour
- 6 Tbsp real butter
- 1 farm fresh egg yolk
- 1/3 cup confectioners sugar
- 1/2 tsp real vanilla extract
- pinch of Himalayan or Celtic salt
- grated rind of 1/2 lemon
- 3/4 cup raspberry jam
- 2 blocks dark chocolate squares, melted
- 2 tsp shortening

### Directions:

#### Preheat oven to 375 degrees F

1. Mix together the flour, butter, egg yolk, confectioner's sugar, vanilla, pinch of salt, and the grated lemon rind to form a dough. Leave the dough in a cool place for an hour.
2. 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.
3. Bake cookies at 375F for about 15 minutes.
4. Allow cookies to cool and remove to a wire rack.
5. Melt the chocolate and shortening together. Coat the bottom of each cookie with melted chocolate and leave until firm on waxed paper.