



MAIWALD

INTELLECTUAL
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Maiwald's Favorite Christmas Cookies

Our best recipes





Butter Cookies with jam

Preparation: 15 minutes plus 1 hour chilling time

Baking time: 12 minutes at 175°C (350°F)

Ingredients

300 g (1 3/4 cups and 2 tbsp.)

all-purpose flour

100 g (1/2 cup and 3 tbsp.)

icing sugar

1 sachet of vanilla sugar

Grated rind of a lemon

1 egg

200 g (3/4 cups and 2 tbsp.)

butter

175 g (1/2 cup)

blackcurrant jelly

2 tbsp. icing sugar

1. Knead together flour, icing sugar, vanilla sugar, grated lemon rind, egg and sticks of butter to form a shortcrust pastry.
2. Form the dough into a ball and chill in the fridge for about 1 hour.
3. Preheat the oven to 175°C (350°F).
4. On a floured surface, roll out the dough to a thickness of about 3 mm and cut out matching pairs of cookies with the cookie cutters.
5. Place the cookies on baking paper on a baking tray and bake in the oven for about 12 minutes.
6. Stir the blackcurrant jelly until smooth and use it to stick the tops and bottoms of each cookie together while still warm.
7. Dust with icing sugar or glaze with sugar icing.





Lebkuchen

makes 30 cookies

Preparation: 15 minutes

Baking time: 20 minutes at 150°C (300°F)

Ingredients

5 eggs

300g (1 ½ cups) sugar

5 tsp. lebkuchen spice mix

6 g (1 tbsp.) grated lemon rind

500 g (5 ¼ cups and 1 tbsp.)

ground hazelnuts

100 g (1 cup) chopped almonds

2 tbsp. all-purpose flour *(if needed)*

140 g (2 cups) candied lemon peel

140 g (2 cups) candied orange peel

Oblates (70 mm diameter)

Couverture

Whole almonds *(for decoration)*

1. Beat the eggs with the sugar in a bowl immersed halfway in a pot of boiling water - the mixture should be lukewarm.
2. Gradually add the hazelnuts, almonds and gingerbread spice. Finely chop the candied lemon peel and candied orange peel and carefully fold into the mixture.
3. Spread the dough onto the wafers, about 1.5 cm thick in the centre and flatten towards the edges.
4. Bake at 150°C (300°F) (top and bottom heat) for 20 minutes.
5. Coat with couverture and decorate with almonds.



Chocolate Crispies

Preparation: 20 minutes

Ingredients

Couverture

Cornflakes

1. Place the desired amount of couverture in a heatproof bowl and set it over a pan of simmering water until melted. Add the cornflakes.
2. Using a spoon, scoop small heaps onto a large plate or other flat surface lined with baking paper and chill.





Almond Stollen

For two stollen

Preparation: 30 minutes plus approx. 2 hours resting time

Baking time: 45-50 minutes at 150°C (300°F)

Ingredients

1 kg (6 cups and 3 tbsp.)
all-purpose flour

60 g (2 tbsp.) fresh yeast
¼ liter (1 cup and 1 tbsp.)
lukewarm milk

350 g (1 ½ cups and 1 tbsp.)
butter

½ tsp. salt
150 g (1/2 cups 3 tbsp.) sugar
1 sachet of vanilla sugar

250 g (1 1/3 cups)
peeled chopped almonds

250 g (3 1/3 cups)
chopped candied lemon peel

1. Sieve the flour into a bowl and make a well in the centre.
2. In a bowl, crumble the yeast and mix with the milk and a little of the sugar and flour. Cover the bowl and leave the starter to rise for 20 minutes.
3. Mix together the remaining sugar, the vanilla sugar and salt and combine with the rest of the flour and the starter to form a yeast dough. Cover again and leave to rise for 40 minutes.
4. Now work the almonds and candied lemon peel into the dough and leave to rise in the bowl for a further 30 minutes. Transfer to a baking tray.
5. Shape the dough into a log and round the edges, then leave to rise for another 20 minutes before baking in the preheated oven 150°C (300°F) for 45-50 minutes.



American Cookies

Preparation time: 20 minutes

Baking time: 8 minutes at 175°C (350°F)

Ingredients (american)

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-ounce package)
semi-sweet chocolate chips

Ingredients (german)

375 grams flour 405
1 teaspoon Kaiser-Natron
1 teaspoon salt
230 grams butter, softened
175 grams sugar
120 grams Mascobado sugar
1 teaspoon vanilla extract
2 large eggs
375 grams Schoko Tröpfen Zartbitter

1. Combine flour, baking soda and salt in small bowl.
2. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.
3. Add eggs, one at a time, beating well after each addition.
4. Gradually beat in flour mixture.
5. Stir in chocolate chips.
6. Drop by rounded tablespoon onto ungreased baking sheets.
7. Bake at 175°C (350°F) in the convection oven for approx. 8 minutes.
8. If the cookies look underbaked after the above-indicated time, THAT IS OKAY!
9. Gooley = delicious!!



Vanilla Crescents

Preparation: 20 minutes plus approx. 1 hour resting time

Baking time: 20 minutes at 150°C (300°F)

Ingredients

4 Vanilla pods

100 g (1 cup and 1 tbsp.)

peeled ground almonds

100 g (1/2 cups and 2 tbsp.)

Viennese semolina flour

(alternatively all-purpose flour)

100 g (1/4 cups and 3 tbsp.)

chilled butter

80 g (1/2 cups and 1 tbsp.)

icing sugar

1 pinch of salt

1 sachet of

bourbon vanilla sugar

1. Slit the vanilla pods lengthways and scrape out the seeds. Mix together with the almonds, rubbing between your fingers so that the seeds are well distributed.
2. Heap the flour and ground almonds onto the work surface. Add the diced butter, 50 g icing sugar and the salt. Using a pallet knife or flat bladed knife, chop everything well and quickly knead to form a shortcrust pastry. Wrap in cling film and chill in the fridge for about 1 hour.
3. Preheat the oven to 150°C (300°F). Line the baking tray with baking paper. Gently shape the dough into finger-thick, 4-5 cm (1.5 inches) long rolls that are tapered at the end. Place on the baking tray and form into crescent shapes. Bake in the centre of the oven for about 20 minutes until lightly browned.
4. Mix the vanilla sugar with the remaining icing sugar in a small bowl. After removing the crescents from the oven, leave to rest very briefly before carefully coating them in the sugar while still hot.



Christmas Bock brewing recipe

Christmas bock is a strong and flavoursome beer that is often enjoyed during the cold season. Here is a recipe for a delicious Christmas bock (approx. 20-25 liters of beer).

Brewing a Christmas bock calls for a little patience and a certain amount of experimentation, especially when using spices to achieve the perfect Christmassy flavour. It is also important to adhere to hygiene standards in order to produce beer of good quality.

Ingredients

6 kg (13 ¼ lbs)
malt extract for bock beer
500 g (1 lb) caramel malt or
roasted malt to give the beer
a darker colour and slightly
sweeter note
100 g (1/4 lbs) special malt
(e.g. *melanoid malt*) for more
body and depth of flavour
60 g (2 oz) aromatic hops
(e.g. *Tettnanger* or *Spalter*) to
achieve a balanced bitterness
Yeast (*preferably a bock beer
yeast or a yeast suitable for
dark beers*)
Yeast nutrients
Spices such as cinnamon,
cloves, orange peel or ginger
to give a Christmassy flavour
Water

1. Mashing process (if you're working with malt):

- If you're working with malt, start with the mashing process: Steep the malt in enough water at approx. 65–70°C (150°F) for about an hour to activate the starch.
- Then leave the malt to stand at approx. 75–78°C (170°F) for about 10-15 minutes to activate the enzymes that convert the starch into sugar.
- Then strain the malt and pour the liquid mash into a cooking pot or brewing kettle.

2. Hops and spices

- Add the hops at different times during the boil to achieve the desired bitterness. You may also want to add some spices during the boil to enhance the Christmassy flavour. Experiment with quantities to achieve the desired flavour.
- Some spices could be added during the final 10-15 minutes of boiling, while others could be added after fermentation as a tincture.

3. Cooling and adding yeast

- Leave the boiled brew to cool, ideally to 20–25°C (around 70°F).
- Activate the yeast according to the manufacturer's instructions and add it to the brew

4. Fermentation and ageing

- The fermentation temperature should be between 10–15°C (50-55°F), depending on the yeast you are using.
- Fermentation usually takes a few weeks to a few months, depending on how long you want to allow the flavours to develop.
- If adding spices as a tincture, use alcohol to extract the spices in a separate container and add to the beer.

5. Bottling and ageing

- Fill the beer into bottles and ensure that the bottle caps are tightly sealed.
- Let the beer mature for several weeks or months to intensify the flavours and achieve a balanced taste.



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