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Glühweinplätzchen ~ Mulled Wine Cookies

Ingredients:

- 1 cup butter or margarine
- ½ cup granulated sugar
- 4 eggs
- 2¼ cups flour, all-purpose
- 2 tsp baking powder
- ⅓ lb chocolate, grated
- ½ cup Glühwein
- 1 cup icing sugar
- 2 Tbsp Glühwein (for icing)

Instructions:

1. Preheat oven to 350°F. Grease a rimmed cookie sheet.
2. Beat butter or margarine together with the sugar until creamy.
3. Add eggs, one at a time, mixing well.
4. Add flour, baking powder, chocolate, and Glühwein. Mix everything well.
5. Spread onto cookie sheet.
6. Bake for 20 minutes or until wooden pick inserted in center comes out clean.
7. Let cool on wire rack.
8. For icing, mix together icing sugar and just enough Glühwein until it is the proper spreading consistency. Brush over cooled "cookie".
9. Let icing set. Cut into bars (or traditional diamond shape) and serve.

Make your own Glühwein

Ingredients:

- 3 cups of a dry red wine
- ½ cup water
- 3 to 4 Tbsp granulated sugar

<http://www.quick-german-recipes.com/wine-cookies.html>

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- 3 cloves
- 2 cardamom pods
- ½ lemon, sliced
- 1 star anise
- 1 cinnamon stick

Instructions:

1. Put into pot, bring to simmer, cover, and reduce heat to just below simmering and leave for about 1 hour.
2. Strain out the spices. It's ready to use.