

## FREISENKEKSE (FRISCIAN SPICE COOKIES)

### INGREDIENTS

150 grams unsalted butter  
100 grams sugar  
250 grams flour  
1/4 teaspoon salt  
1/2 teaspoon nutmeg  
zest of one orange  
2 egg yolks  
1/2 cup hagelzucker (sugar approximately the size of small hail stones)

### DIRECTIONS

In mixing bowl, cream together unsalted butter, sugar, spices and orange zest. Mix in flour.

Roll dough into one long snake. Separate the eggs into a small bowl, discarding the whites or save for another purpose. Brush the exterior of your snake of dough and crust with the hagel zucker. Wrap in aluminum foil and chill in refrigerator for 2-3 hours. Repeat with other half of the dough.

Preheat oven to 375F. Unwrap chilled dough and slice with sharp knife into 1/4 inch thick slices. Place on cookie sheet lined with silpat or onto parchment paper. Sprinkle each with a little more hagelzucker, if you like. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.