



Chräbeli

Ingredients:

- 4 large eggs
- 500 g icing sugar
- 1 liberal pinch of salt
- 1½ Tb of aniseed
- 2 Tb of kirsch
- 500 g flour



Preparation:

1. Beat eggs and icing sugar in a large bowl, add salt, aniseed and kirsch until well combined.
2. Add sifted flour and mix into firm dough. Let the dough rest for 1 hour.
3. Form rolls of about 1.5 cm diameter and cut in pieces of about 5 cm lengths. Cut in each piece 2 times slightly angular and bend them slightly to look like the picture above..
4. Lightly grease baking trays lined with aluminium foil shiny side up, place the rolls onto it to dry. Do not use baking paper. Let them dry for 24 to 48 hours at room temperature. Make sure there is no draught.
5. Bake them for 20 minutes in the lower part of the pre-heated oven at 160°C with the door of the stove slightly open by resting a wooden spoon between oven and door. Let the cookies cool down a little on the tray before removing them to a cooling rack.

from Switzerland: *Frei nach* **Betti Bossi** *bei* *Gabriela*