

German Cinnamon Nut Cookies – Nusstegebäck

Yield: 850 cookies

Ingredients	Metric	American	Yield %	Baker's %
Eggs, whole	1000 ml (20)	1 quart 3 ¼ oz	9.17 %	25.00 %
Butter	1500 g	3 lbs 5 oz	13.75 %	37.50
Sugar, granulated	3000 g	6 lbs 10 oz	27.50 %	75.00 %
Cinnamon, ground	100 g	3 ½ oz	0.92 %	2.50 %
Flour, pastry	4000 g	8 lbs 13 oz	36.67 %	100.00 %
Baking Powder	60 g	2 oz	0.55 %	1.50 %
Walnuts, pieces	1250 g	2 lbs 12 oz	11.45 %	31.25 %
Total	10910 g	24 lbs. ¾ oz	100.00 %	272.75 %

Method:

- Melt the butter over a bain-marie then remove from heat.
- Add the sugar to the warm melted butter, mix well. Incorporate the lightly beaten eggs and mix until homogeneous.
- Sift together cinnamon, flour and baking powder. Place in a large mixing bowl together with the nuts. Attach a paddle attachment.
- Slowly add the liquid (butter, sugar, egg mixture) to the dry ingredients and mix until well incorporated.
- Butter a full sheet pan, line with parchment and butter top of parchment as well. Lay the dough out on the prepared sheet pan and pound into an even layer. Compress with a rolling pin, and refrigerate overnight.

Next day:

- Remove the sheet pan from the fridge and score around the edges to loosen the dough. Turn out onto a table.
- Cut dough into 1 ¾ wide strips. Cut each strip into ¼ inch thick cookies.
- Place on a parchment lined sheet pan, 1 inch apart.
- Bake at 375° F for 10-12 minutes or until golden brown.

Notes: The walnuts can be replaced with an equal amount of pecans, hazelnuts or pistachios, or a blend thereof.