

## HOME-MADE BISCUITS IN SWITZERLAND.



**I**n almost every country it is the fashion to have some particular sweetmeat at Christmastide. In England we have the inevitable and indigestible mince-pie and plum-pudding, in France the *galettes*, the *sucre de pomme*, and various dainty *gâteaux*, in Italy the *panna montata* with its accompaniment of *cialdone*, and in Switzerland a host of very delicious and ornamental biscuits.

Now, just as it is the fashion in England for every member of the family to have a hand in the mince-pie making or give a stir to the Christmas-pudding, so in Switzerland it is considered the proud duty of every housewife to lay in her store of biscuits at Christmastide for the whole year round.

To those English girls who would like to supplement their mince-pies with an inexpensive and very tasty novelty, I send the following recipes of home-made Swiss biscuits:—

## SCHENKELI.

*Ingredients.*—Three ounces of butter, eight ounces of sugar, four eggs, one pound of flour, lemon-peel or almonds.

Beat the eggs and sugar together for at least a quarter of an hour, then add a pinch of salt. Shred up the peel of half a lemon or almonds (three ounces) and add to the above mixture. Melt the butter in a pan and also add it to the above. Take the pound of flour and work it by degrees into the mass until a thick paste is made. Knead the paste well with the hands, cover it lightly with flour, then roll it with the hand until it is the thickness of a finger. Cut the rolls of paste into pieces of about four inches, and fry them in a pan of boiling fat, letting them swim in the fat until they have assumed a golden-brown colour.

These biscuits can keep for about three months, and are very good eaten with wine. This quantity should make about seventy biscuits.

A more economical schenkeli may be made by taking two eggs instead of four and replacing the butter with lard. A little milk may be added if the paste is too thick, and a pinch of baking-powder should be mixed with the flour.

## KÜSSENS.

*Ingredients.*—Quarter of a pound of ground chocolate, quarter of a pound of ground sugar, four whites of eggs.

Beat up the whites of eggs with the chocolate and sugar until a reasonably thick paste is formed. Take a buttered paper and on to this drop teaspoonfuls of the mixture. Bake in a moderate oven for a quarter of an hour.

## ROSINELI.

*Ingredients.*—One pound of flour, quarter of a pound of currants, half a pound of butter, four yolks of eggs, half a pound of moist sugar.

Moisten the flour with the warmed butter and the well-beaten yolks of the eggs. Add the currants and sugar. Drop the mixture from a spoon on to a white buttered-paper, leaving space between each to allow the biscuits to spread. Bake in a slow oven for a quarter of an hour.

## FASTNACHTKÜCHLI.

*Ingredients.*—Six eggs, six spoonfuls of milk or cream, two spoonfuls of moist sugar, flour.

Mix the eggs, milk, and sugar together, with a pinch of salt. Beat well for about ten minutes. Pour in the flour little by little until a thick and rather dry paste is made. Work the paste well and then let it remain over-night in a covered pan. Then form from the paste little round balls about the size of a walnut. Roll these balls out until they are round and flat and as thin as possible. Fry in swimming, but not too hot, fat.

## MAILANDERLI.

*Ingredients.*—Half a pound of flour, quarter of a pound of butter, six eggs, quarter of a pound of sugar.

Work the butter and sugar into the flour, and then add the rind of half a lemon finely shredded. Take two whole eggs and four yolks and a little milk (two teaspoonfuls), and work fast and well until the dough is smooth. Roll the dough to the thickness of a quarter of an inch. Cut with a knife into small squares or forms, smear over with the yellow of an egg, and bake in a hot oven for about a quarter of an hour.

## BASLERBRAUNS.

*Ingredients.*—Half a pound of almonds, three-quarters of a pound of chocolate, four eggs.

Chop the almonds up very fine and add the ground-up chocolate. Take the whites of the eggs and beat them up into a snow with the above ingredients. Cover the kneading-board with white moist sugar. Spread the dough out to half an inch in thickness. Cut into forms. Butter the baking-tin well, lay the biscuits thereon, and bake in a hot oven.

## KÜMMELS.

*Ingredients.*—One ounce of caraway seeds, one pound of flour, quarter of a pound of sugar, quarter of a pound of butter, three eggs.

Mix together the flour, sugar, and caraway seeds. Stir into this mixture the butter, well beaten, and the eggs, well whisked. Roll out the paste. Shape the biscuits in round forms by means of a knife or cutter. Brush them with milk. Bake in a moderate oven for about a quarter of an hour.

## SANDKÜCHLEIN.

*Ingredients.*—Half a pound of butter, three yolks of eggs, one ounce of sugar, half a pound of flour.

Beat the butter, and then little by little stir in the three yolks of eggs, then by degrees the sugar, and lastly the flour. From this paste little round masses must be formed, smeared with egg-yolk, and baked in a hot oven.

## REISKÜCHLI.

*Ingredients.*—Four eggs, half a pound of butter, half a pound of powdered sugar, one pound of rice flour.

Beat the butter well and then stir in the sugar and flour. Beat the eggs for about ten minutes, and moisten the above mixture with them. Roll out the paste and shape into round cakes. Bake in a slow oven for about a quarter of an hour.

## ZUCKERBREZELN.

*Ingredients.*—Half a pound of flour, quarter of a pound of butter, quarter of a pound of sugar, one egg.

Mix the flour, butter, sugar, and egg together. Work well into a paste. Cut out in little forms, smear over with egg and moist sugar, and bake in a hot oven.

## MACAROONLIES.

*Ingredients.*—Half a pound of almonds, three-quarters of a pound of moist sugar, four whites of eggs, one spoonful of flour.

Grind the almonds up finely. Add the sugar. Mix the above with the beaten whites of eggs and the flour. Work into a stiff paste. Take a sheet of paper, well buttered, and lay the mixture thereon in little round heaps. Leave it to rest over-night, and bake the following day in a moderate oven.

## PFEFFERNÜSCHEN.

*Ingredients.*—Half a pound of sugar, four eggs, eight grammes of allspice, four grammes of cloves, lemon-peel, flour.

Stir up the sugar lightly with the four eggs and the allspice (or cinnamon), add the clove powder, the peel from half a lemon finely shredded, and as much flour as possible to make a good firm dough. Roll the dough out to the thickness of half an inch, cut into figures, lay on a well-buttered baking-tin, and bake until they are light golden.

## ZIMMETKÜCHLEIN.

*Ingredients.*—Half a pound of flour, quarter of a pound of sugar, quarter of a pound of butter, fifteen grammes of cinnamon, sour cream or milk, three eggs.

Mix the flour, sugar, and cinnamon together. Add one whole egg, two yolks of eggs, and sufficient sour cream to make a firm dough. Roll out and form into round biscuits. Strew over with moist sugar and egg-yolk. Bake in a moderate oven.

## ZUCKERSTANGEN.

*Ingredients.*—Half a pound of sugar, half a pound of butter, half a pound of flour, four yolks of eggs.

Mix the sugar, butter, flour, and eggs together, and work into a stiff paste. Roll out to the thickness of a finger. Cut into figures five inches long. Lay on a flour-covered baking-tin, and bake in a hot oven.

## ZIMMETSTERNE.

*Ingredients.*—Six eggs, one pound of sugar, thirty grammes of cinnamon, lemon-rind, one pound of flour.

Stir the eggs and sugar together for at least half an hour. Add the cinnamon, the rind of a lemon finely shredded, and the flour. Work the mass well together, roll out the paste, and cut with a star-shaped cutter. Leave the biscuits to rest over-night, and in the morning lay on a buttered baking-sheet. Bake in a moderate oven.

## GEDULDS BISQUIT.

*Ingredients.*—Five eggs, quarter of a pound of sugar, three ounces of flour.

Stir up together the five yolks of eggs and the quarter of a pound of sugar. Work the five whites of the eggs into a snow. Add the flour. Spread the mixture on to a baking-sheet and bake in a moderate oven.

## BREMERBROT.

*Ingredients.*—Four eggs, half a pound of sugar, orange and lemon peel, quarter of a pound of almonds, half a pound of flour.

Stir up the sugar and eggs into a light mass, add the lemon-peel, orange-peel (half a lemon and half an orange), and almonds finely shredded, then stir in the flour by degrees until a paste is formed. Form with a spoon into little long rolls. Place on a flour-bestrewn baking-sheet. Bake until they are golden.