

**Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!**

### **Nussecken**

#### **For the shortcrust pastry:**

300 g flour  
1 tsp baking powder  
130 g sugar  
1 pck. vanilla sugar  
2 eggs  
130 g butter, soft

#### **To coat:**

6 tbsp apricot jam

#### **For the topping:**

200 g butter  
5 tbsp water or rum  
200 g sugar, brown  
1 pck. vanilla sugar  
400 g hazelnuts, walnuts or almonds, ground,  
to taste

#### **For the icing:**

200 g chocolate icing



### **Preparation**

Make a kneaded dough from the dough ingredients. The dough is relatively soft, so you can spread it nicely on the tray. Butter the bottom of a grease tray and dust with flour. Alternatively, place a baking frame in the tray. Press the dough in evenly (do this by hand, as it doesn't really work with a rolling pin). Spread a thin layer of jam on the dough. Melt the butter, water, sugar and vanilla sugar in a pan (do not boil) so that the sugar dissolves. Add the ground nuts or almonds and mix well. Spread the nut mixture evenly over the jam. Bake in a preheated oven at 175°C top/bottom heat for approx. 30-35 min (on the middle shelf in my case). Leave to cool on the tray, preferably overnight, and cut into corners the next day. Dip either just the tops or the sides in the chocolate icing. The brown sugar in the nut mixture gives the nut wedges a light caramel flavour.

