

VIENNA AND THE ADVENT MARKETS

Just back from Vienna and the Advent markets – it is a very special time.

I want to share some ideas for the holidays with you. While I was there I found these great cookies and here is a recipe:

Angel eyes (Engel Augen)

Ingredients for 55 cookies

3 1/2 oz butter (room temp), 1 tsp instant coffee,

9 oz flour, 1/2 tsp baking powder, 1 pinch of salt

5 oz sugar, 3 eggs

1oz of ea. orange marmalade, raspberry jam, blueberry jam

3 soup spoon powdered sugar (stir until smooth) .



Preparation:

Mix butter and coffee powder; then add flour, baking powder, salt, sugar and egg yolks, knead speedily until it is a smooth dough.

Wrap in foil and let it rest in the fridge for 60 minutes.

Preheat oven for 350F. Make 1 1/2 in. balls and place on baking sheet covered with parchment paper 1in. apart. Make a hollow in the middle of each ball with the handle of a cooking spoon. Fill each hole with a different jam. Bake cookies for 15 minutes, take out of the oven, place cookies with paper on cooling rack, let them cool, dust with powdered sugar, AND THEN ENJOY!

[FIND OUT MORE ABOUT OUR TASTE OF VIENNA TOUR](#)

Glühwein (mulled wine)

A perfect drink for cold days! People mostly use red wine but I have discovered that made with white wine adds a special crispness to the drink.

So fill white wine (you can use less expensive wines) into a pot, add sugar to taste, a hand full of cloves, star anis (if available) and several cinnamon sticks, heat over low flame until warm and serve in a thick glass. Prosit!



[FIND OUT MORE ABOUT OUR AUSTRIAN WINE TOUR](#)

Holiday decorations – in Vienna the streets are filled with Christmas trees, you see advent wreaths both large and small. All kinds of material are used and really everywhere (see pix on right) – here is an idea: vines wrapped around a Styrofoam (oasis)- pine branches, red candles, red glass balls and red ribbons.



And here is a sweet little video I made on St. Stephen's Square in Vienna.



Seasons Greetings,

Susanne Servin

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