

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:

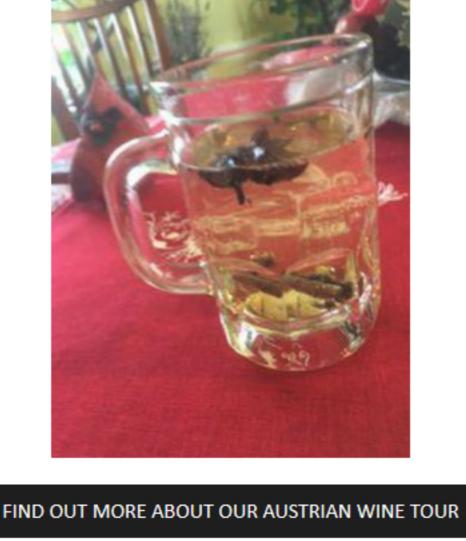
Mix butter and coffee powder; then add flour, baking powder, salt, sugar and egg yolks, kneed speedyly until it is a smooth dough. Wrap in foil and let it rest in the fridge for 60 minutes. Preheat oven for 350F. Make 1 1/2 in. balls and place on baking sheet covered with parchment paper 1in. apart. 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)

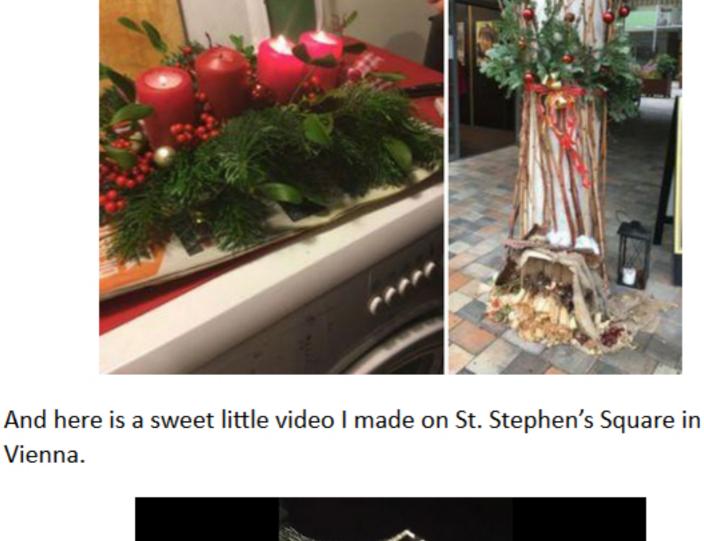
A perfect drink for cold days! People mostly use red wine but I have discovered that made with white wine adds a special crispness to the drink. So fill white wine (you can use less expensive wines) into a pot,

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!



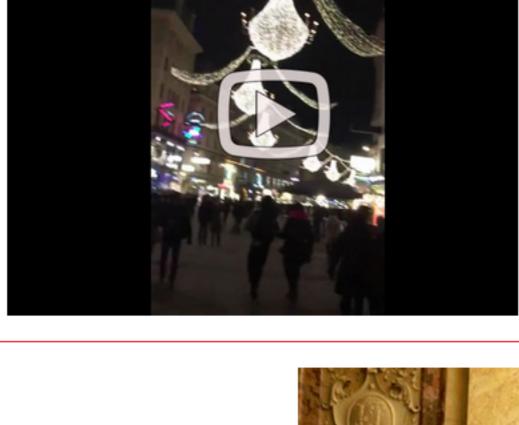
Holiday decorations – in Vienna the streets are filled with Christmas trees, you see advent wreaths both large and small. All kinds of

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.





Vienna.



Seasons Greetings,

Susanne Servin

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