

aus der TIS

Adventsküche

Quick apple punch without alcohol

Ingredients:

- 1 liter of apple juice
- Anise (from the spice rack)

How to do it:

1. Fill the apple juice in a saucepan.
2. Fill anise in a tea infuser (the tea infuser should be half full).
3. Boil apple juice with tea infuser short and steep for about half an hour (depending on taste)

Warm-up again before serving - ready!

Quick apple punch with alcohol

Ingredients:

- 1 liter of apple juice
- 2-4 cl clear aniseed brandy

How to do it:

Boil apple juice with aniseed brandy in a saucepan - ready!

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The best and fastest Christmas cookies

Ingredients:

- 2 eggs
- 500 g flour
- 100 g margarine
- 2 tablespoons honey or favorite jelly
- 500 g sugar
- 2 tsp gingerbread spice
- 1 teaspoon cocoa powder
- 75 g orange peel
- 75 g candied lemon
- 200 g almonds or nuts, chopped
- 2 tsp cinnamon
- 2 tsp baking soda
- possibly milk

How to do it:

1. Mix all ingredients. If the dough is not supple already, add a little milk to the suitable consistency for further processing.
2. Form a roll and cut the roll into slices - each 1 cm thick.
3. Since the biscuits expand a lot during baking, leave a wide margin between the dough slices on the baking sheet and bake them at 180 degrees Celsius for 15 - 18 minutes.

The cookies taste best, if they are stored for a few days in an airtight container, allowing them to soften a bit.

Have fun trying the recipes!