



## Bratzeli

These Swiss cookies, sometimes spelled Brazeli or Bratzeli, are made with a specialty iron much like a waffle iron, but the results are thinner.

### Ingredients

- 1 ½ c. butter softened
- 1 cup sugar
- 4 eggs slightly beaten
- 4 cups flour
- 1 tsp salt
- Rinds of 2 lemons
- 2 tsp vanilla
- 1/2 tsp cinnamon

### Instructions

Using a mixer, cream butter and sugars until light and fluffy. Add eggs one at a time, beating well between each, mix in vanilla. In another bowl, whisk together flour, salt, baking soda and cinnamon. With the mixer on low, gradually add the flour mixture. The dough is extremely sticky. Cover and chill.

When ready to make the cookies, form into small balls. (size depends on your iron). Keep the dough cool while using by dividing out only what you need for a few minutes. Press in the bratzeli maker. Times vary, but anywhere between 30-50 seconds is typical. Cool on wire racks and store in airtight containers.

Submitted by Jerilyn Kroski