Brombeerbusserl ("blackberry smacks")

1 Preheat the oven to 200°C (392°F). Combine butter, confectioners' sugar, vanilla sugar and scraped out vanilla seeds in a large bowl and mix well. Add one egg and at last the ground almonds and flour. Beat until you have a smooth dough.

2 Cover your baking sheet with parchment paper. Fill the dough in a piping bag with a mid- sized star- tipped nozzle and pipe little cookies on the tray, keeping little space in between. Bake on the middle level of your oven for about 7 to 10 minutes or until light golden (don't let them get too dark, it makes them bitter). Remove from oven and carefully transfer to a wire rack. Allow to cool down completely.

3 Meanwhile heat the jam in a small pan, this will make it easier to fill the cookies. Stir occasionally. Either use a small spoon or baking brush to apply some jam to the bottom side of one cookie, then gently press another cookie with its bottom side against it. The challenge is to use enough jam to give them a nice fruity touch, but not let any of the jam run down the cookies' sides. Let the jam cool for an hour, then dust the cookies with confectioners' sugar and store them in an airtight container.

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Recipe source: adapted recipe from Johann Lafer, an old magazine clip (Freundin, year unknown)

Prep time: 20-30min., baking: 7-10min.

Ingredients (yield: ~50 double- cookies):

* 250g butter, at room- temperature
* 100g confectioners' sugar
* 2 tsp vanilla sugar
* scraped out seeds of one vanilla pod
* 1 egg
* 125g ground almonds
* 250g flour
* ~100g blackberry jam, without seeds
* confectioners' sugar for dusting

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