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## Baden Shards - Badische Scherben

### INGREDIENTS

dough

250 g flour

2 eggs

50 g powdered sugar

25 ml of oil

1 pinch of salt

1 P vanilla sugar

1/2 tsp cinnamon

For baking

2 l oil

For pollination

2-3 tbsp icing sugar

### INSTRUCTIONS

Knead the flour with eggs, powdered sugar, oil, salt, vanilla sugar and cinnamon into a short pastry. Do not roll out the dough on a floured work surface too thinly and cut

out diamonds approx. 5 x 9 cm in size with a dough wheel. Cut again in the middle.

Heat the fat in a saucepan and carefully add the diamonds. Bake the diamonds until golden brown in 4-5 minutes. Take out with a foam trowel and drain on kitchen paper.

Dust the lozenges with powdered sugar.

#### RECIPE NOTES

It's already time again. As soon as Christmas and New Year's Eve are over, you can think of carnival again. Today there are Bader Shards - that is fat baked that should not be missing in the fifth season. Homemade this "Baden" traditional pastry tastes much better.