



## Vanilla kipper with poppy seeds

amount	ingredients
--------	-------------

**300 gr** flour

**200 gr** roomwarm butter

**100 gr** powdered sugar

**100 gr** grounded poppy

**pinch** rum

**2 EL** cream

**1 Spritzer** Dr.Oetker vanilla paste

**50 gr** Lindt chocolate

**50 gr** dark-chocolate

**50 gr** dark-cuverture chokolate

### Preparation:

1

Use flour, butter, sugar, ground poppy, rum and cream to make a smooth dough with a dash of vanilla. It's best to work with your hands or knead it with the dough hook of a hand mixer - you may be working with a food processor.

2

You can start working with the dough right away. I always let the dough cool for half an hour to one hour.

3

Preheat oven to 175 ° C top / bottom heat.  
Form small, evenly sized kipferl out of the dough.  
Here is a video.



4

Lay out the baking sheet with silicon baking paper, put the kipferl on it and bake in the preheated oven for about 8-10 minutes.

5

Allow the poppy seed poppy to cool completely.  
In the meantime, slowly melt the chocolate over a bain-marie.

6

Dip the ends of the fully cooled poppy seed kipper into the melted chocolate.  
Place the poppyseed on a grid or on silicon baking paper and let the chocolate dry.

*Wenn euch mein Rezept und Bilder gefallen haben, würde ich mich über eure Bewertung und Kommentare sehr freuen.  
Viel Spaß beim Nachbacken.*



### Lucina's tips:



If you prefer poppy-seed kipferl with vanilla powdered sugar or a mixture of poppy and icing sugar, then let the poppy-seed kipferl cool down only for a very short time and then sift or toss with any of the icing sugar mixture.



*I wish good luck and*

*buon appetit!!*

*your Lucina Cucina*