

Stained Glass Rings

Recipe By Clara Fatal



Cooking and Prep:  1
h 35 m

Serves:  15

Contains:    

Preference: Parve

These gorgeous window-like cookies are almost too pretty to eat!

Difficulty: Medium

Occasion: Shabbat, Purim,
Chanukah, Tu-Bishvat

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Dough

- 1 cup margarine (use soy-free, if needed)
- 1/2 cup sugar
- 2 teaspoon vanilla sugar
- 1 egg
- 2 and 1/3 cups flour

Nougat

- 1/2 cup light corn syrup
 - 1/2 cup Demerara, turbinado, or light brown sugar
 - 1/2 cup margarine, cut into cubes (use soy-free, if needed)
 - 1/4 cup slivered almonds
 - 1/4 cup sugared citrus fruit peels, chopped
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Start Cooking

Make the Cookies

Yields 30 cookies.

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. To make the dough, cream margarine, sugar, and vanilla sugar until smooth. Add egg and mix for another minute, then add flour. If dough is crumbly, add one to two tablespoons cold water until dough is smooth and easy to work with.
Wrap dough in plastic wrap and refrigerate for one hour.
3. To prepare the nougat, place corn syrup in saucepan and heat over low flame. Add sugar and margarine while stirring. Keep stirring until margarine melts, then add almonds and citrus peels. Mix until smooth and remove from flame.
4. Pour mixture onto silicon mat or Gefen Easy Baking Parchment Paper surface and cover with parchment paper. Using a rolling pin, roll out to a rectangle 1/4-inch thick. Refrigerate.
5. Remove the dough from refrigerator. Lightly flour work surface and dough. Roll dough out to a 1/4-inch thick sheet. Using 3-inch round cookie cutter, cut out cookies. Place on silicon pan or baking pan lined with parchment paper. Cut out 2-inch circle from the middle of each cookie and remove the inner circle to make 1-inch dough rings.
6. Remove nougat from refrigerator and cut into 1-inch squares or break off similar-sized chunks. Place each square in center of dough ring. (Nougat will melt and spread to fill the entire ring during baking.)
7. Bake for 15–20 minutes or until cookies are lightly browned. Remove from oven and allow to

cool.

8. Wait until the cookies are completely cool to remove from the baking trays; otherwise they'll fall apart. You should have gorgeous window-like cookies.

Note:

These cookies keep well in a sealed container for two weeks, and much longer in the freezer.

Tip:

- Don't let the corn syrup and margarine mixture get too hot, because the margarine will end up floating to the top.
- For a more elegant look, cut the citrus peels into very fine cubes.
- You can break the slivered almonds into smaller pieces as well.