

Recipe for hindbær snitter (Danish raspberry bars)

Ingredients (makes one baking sheet)

Dough:

- 300 g (1 3/4 cups + 2 tbsp.) flour
- 75 g (1/2 cup + 1 tbsp. + 1 tsp.) almond flour
- 2 pinch of baking powder
- 250 g (1 cup + 1 tbsp. + 2 tsp.) soft butter
- 3 egg yolks
- 100 g (3/4 cup + 1 tbsp. + 1 tsp.) powdered sugar

Filling:

- 200 g (2/3 to 3/4 cup) raspberry jam

Glaze:

- 250 g (2 cups + 2 tsp.) powdered sugar
- 1 tbsp. lemon juice
- + 3 tbsp. raspberry syrup (or 2 to 3 tbsp. water)
- Colored sprinkles (nonpareils)



Directions

Dough and filling

- Knead together flour, almond flour, baking powder, and butter.
- Add powdered sugar and egg yolks and knead all ingredients to a dough.
- Wrap the dough in plastic wrap and put it in the refrigerator for about 2 hours.
- Divide the dough into two parts. Roll out each part on a piece of parchment paper until it is a rectangle (of about 27 x 32 cm / 10.5 x 12.5 in.). I usually don't use a rolling pin, but use my hands to "roll out" the dough (it might be helpful to occasionally wet your fingers with a bit of water so that the dough doesn't stick to them).
- Spread raspberry jam over one part of the dough.
- Place the other part of the dough on top. Carefully peel the parchment paper off the upper layer. If this causes damage to the upper layer, fill the hole with a piece of dough taken from the edge of the cake.
- Prick some holes in the dough with a fork before baking.
- Bake in the oven at 180°C (350°F) for about 20 minutes. The cake should be golden brown in color.

Glaze

- In a bowl, stir together powdered sugar, lemon juice and raspberry syrup (or water), until you have a glaze that's spreadable, but not too thin. I prefer to take raspberry syrup instead of water, as it adds a nice flavor and rose color to the glaze, and causes the glaze to dry more slowly which will give you more time to spread the sprinkles (if you only take water and lemon juice, the glaze will crust more quickly).
- Spread the glaze over the cake, and sprinkle some nonpareils on top.
- After cutting the cake into pieces, the hindbær snitter are ready to be eaten!

Velbekomme!

Recipe from:

<http://bakingsugarfox.blogspot.com/2013/06/recipe-for-hindbr-snitter-danish.html>