



JERNEJ KITCHEN

VIENNESE WHIRLS

Viennese Whirls are delicious quick cookie recipe, made in just 25 minutes. Brittle, Buttery and eggless sandwich cookies filled with strawberry marmalade.

MAKES	12	VIENNESE WHIRLS
PREPARATION:	10	MINUTES
REST:	5	MINUTES
TOTAL TIME:	25	MINUTES
BAKE TIME:	10	MINUTES

VIENNESE WHIRLS

200 g butter, softened (2 sticks - 1
tbsp)

60 g powdered sugar (1/2 cup)

2 tbsp Tahini (or softened butter)

200 g all-purpose flour (1 cup + 2/3
cup)

3 tbsp corn starch

FILLING

120 g strawberry marmalade (3/4
cup)

TOOLS AND EQUIPEMENT

bowl

electric mixer

pipping bag

large baking sheet

parchment paper

saucepan

MAKE THE VIENNESE WHIRLS

Preheat the oven to 200 °C / 390 °F (or 180 °C / 355 °F if you're using a convection oven). Add softened butter, powdered sugar, and tahini to a bowl. Using an electric mixer beat until the mixture is smooth. Add all-purpose flour, and cornstarch. Beat until just combined.

TIP

[Feel free to substitute tahini with softened butter.](#)

BAKE

Spoon the mixture into a piping bag fitted with a large star-shaped nozzle. Line a baking sheet with parchment paper. If all the cookies don't fit, do it in two batches. Pipe swirly circles 5 cm (2-inch) diameter onto the baking sheets making sure you don't overcrowd the cookies. Place the baking sheet with cookies in a freezer for 5 - 10 minutes - this way they will hold their beautiful shape. Place in the preheated oven. Bake for 10 minutes at 200 °C / 390 °F (or 180 °C / 355 °F if you're using a convection oven). Remove from the oven and transfer to a wire rack to cool completely.

SERVE

Add strawberry marmalade to a saucepan and place over medium-high heat. Bring to a boil, then immediately remove from the heat and set aside for a couple of minutes to cool. The marmalade has to be thick. Spread a little marmalade on the flat side of the cookie and cover it with another cookie, to make a delicious cookie sandwich. Transfer the cookies to a serving plate, optionally sprinkle with some powdered sugar and serve. Keep in an airtight container, at room temperature, for up to

10 days.