

Luxembourg Sweet Bretzels

Adapted from <https://anneskitchen.lu/recipes/sweet-bretzel/>

INGREDIENTS:

2 sheets puff pastry (230 g each, about 8 oz), frozen or fresh

1/2 cup almond flour

1.5 TBSP brown sugar

1/4 tsp cinnamon

1 egg, separated

1.5 TBSP apricot jam

1 TBSP milk

1 TBSP water

For the Glaze:

1 TBSP apricot jam

2/3 cups icing sugar

1 TBSP full fat milk

1/2 cup almonds, sliced

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1. Heat oven to 180-200 degrees C (356-392 degrees F) or to temperature indicated on puff pastry instructions.
2. Combine almond flour, brown sugar, cinnamon, apricot jam and egg white.
3. Roll out puff pastry on baking paper and cut strips of 3-5 cm (1-2 inches) wide, or wider for a bigger bretzel.
4. Spread a line of the filling in the middle of each strip. Wet your finger with a little water and moisten the borders of each strip. Close each strip and pinch the borders together, preventing the filling from being squeezed out.
5. Combine two of the closed strips by moistening their ends and pinching them one on top of the other.
6. Shape the dough strip into a "U"- the ends facing away from you.

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7. Twist the ends of the dough strip two times, then bring them back over the pretzel.
8. Moisten the dough ends and pinch them together with the lower part of the pretzel.
9. Transfer the baking paper with the pretzel to a baking sheet. Combine the egg yolk with a TBSP of milk and egg wash the pretzel.
10. Bake for 20-30 minutes, or until the pretzel is golden brown.
11. As soon as the pretzel comes out of the oven, brush it with apricot jam and sprinkle with the sliced almonds. Transfer to wire rack to cool.
12. Mix the icing sugar with the milk and drizzle the pretzel with this icing. Let completely cool.

GUDDEN APPETIT!