

Brabant tartlets

Traditional Christmas Buttercream Tartlets



These traditional tartlets are an essential part of our Christmas table and have always been among our most beloved festive treats. Christmas simply wouldn't feel complete without them. Just like filled walnut cookies or Linzer pastries, these tartlets are truly irreplaceable classics of Central European Christmas baking.

In the picture, the Brabant tartlets decorated with walnut halves are placed in the center. To the right and left, arranged in two rows, are [lÿls tartlets](#) decorated with a candied cherry and a nut. Next to them are **lemon star cookies**, and at the very end, **vanilla crescent cookies**.

Ingredients:

Dough

- **200 g all-purpose flour**
(about $1\frac{2}{3}$ cups / 7 oz)
- **80 g powdered (icing) sugar**
(about $\frac{2}{3}$ cup / 2.8 oz)
- **80 g finely ground nuts** (walnuts or hazelnuts)
(about $\frac{3}{4}$ cup / 2.8 oz)
- **160 g unsalted butter**, cold
(about $\frac{2}{3}$ cup / 5.6 oz)
- **a pinch of ground cinnamon**



Coffee Buttercream Filling

- **200 g unsalted butter**, softened
(about $\frac{3}{4}$ cup + 1 tbsp / 7 oz)
- **200 g powdered (icing) sugar**
(about $1\frac{2}{3}$ cups / 7 oz)
- **50 ml strong black coffee**, cooled
(about $3\frac{1}{2}$ tbsp, made from strong instant coffee or espresso)
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Chocolate Coating & Decoration

- **Melted chocolate or chocolate glaze**

- **Whole hazelnuts** for decorating

Instructions:

Dough

1. Combine all the ingredients to make a dough, then let it rest in the refrigerator.



2. Then roll the dough out on a floured work surface and cut out round or square shapes using cookie cutters. Place them immediately next to each other on a baking tray lined with baking paper.



3. Bake the cut-out shapes in a preheated oven – in a fan-assisted oven at **180 °C (356 °F)** – until pale pink.



Cream

4. Cream the butter until light and fluffy. While constantly mixing, gradually add the sugar and slowly pour in the cold, strong black coffee.



5. Fill the cooled cookies with the cream,



6. dip them in chocolate glaze,



7. and decorate with a hazelnut.



Store the finished cookies in a paper box lined with baking paper, and arrange them on decorative plates for Christmas.





