

Ischl tartlets

(Austrian-style Nut & Cocoa Sandwich Cookies)



Delicious, tender cocoa cookies filled with a rich nut-and-jam cream and topped with chocolate. They pair wonderfully with Brabant-style cookies and make a beautiful addition to any festive table — not only at Christmas!

Dough:

- 420 g **all-purpose flour**
- 280 g **vegetable shortening** (e.g., **Crisco** in the USA or **Trex/Flora White** in the UK)
- 140 g **powdered sugar**
- 80 g **finely ground nuts** (hazelnuts or walnuts)
- 40 g **unsweetened cocoa powder**
- ½ packet **vanilla sugar** (or 1–2 tsp **vanilla extract**)
- Zest of **1 lemon**
- A pinch of **ground cinnamon**
- **Chocolate glaze** (dark, milk, or white)
- **Hazelnuts** for decorating



Filling (Cream):

- 200 g **powdered sugar**
- 6 **egg yolks**
- 1 **vanilla sugar** (or 1 tsp vanilla extract)
- 2 **tbsp rum** (or rum extract if preferred)
- 40 g **redcurrant jam** (*UK: redcurrant jelly, USA: red currant jam/jelly*; substitute with raspberry jam if unavailable)
- 300 g **finely ground nuts** (walnuts or hazelnuts)



Instructions

Dough

1

Prepare the dough

Mix all ingredients and knead into a smooth dough.

On a lightly floured surface, roll out the dough into a thin sheet.

(You may replace part of the flour with more finely ground nuts for extra flavor.)



2

Cut the cookies

Cut out small ovals, squares, or other shapes.

Carefully transfer them onto a baking sheet lined with parchment paper.

Bake in a **moderately preheated oven at 180°C (350°F)** for hot-air/convection.





Filling (Cream)

3

Make the filling

Beat the egg yolks with powdered sugar and vanilla for about **10 minutes** until creamy.
Stir in the rum, redcurrant jam, and ground nuts.
You should get a **thick, non-runny** cream.





4

Assemble the cookies

Sandwich two cookies together with the filling and smooth the sides.



5

Finish with chocolate

Pour chocolate glaze (dark, milk, or white) over the cookies and decorate with:

- a walnut
- a hazelnut
- or a cocktail cherry.

For a nice contrast, you can drizzle thin lines of a different-colored chocolate using a piping spoon or a fine decorating nozzle.



Tip:

You can find a recipe for homemade chocolate glaze in the [Glazes section](#).





