

## Our Story

I remember the days when my mom and grandma worked in the kitchen side by side baking cookies during Christmas time. During and after the war, it meant a lot to my grandma seeing the smiles on her children's faces. Christmas gifts were sparse and money tight after the war. Our recipes have been passed down for generations, like I will teach my children and nieces on how to craft these traditional cookies from my home country, Germany.

I decided to keep the tradition going and Silke's Cookies are delicious all year around...

Enjoy,

*Silke*



German Gourmet Cookies for holidays or anytime.

Missing authentic German Christmas cookies?

Sign up for our newsletter and updates and special offers!



## Cookie Guide



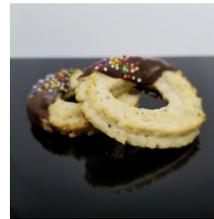
*Enjoy the Season!*



**Kokosnussmakronen**  
A golden-brown coconut macaroon. You won't believe how good they are



**Spitzbuben**  
A family recipe makes this German Shortbread a favorite. It's Strawberry filling gives it a fantastic flavor.



**Oma's Spritzgebäck**  
Just like Oma used to make it with hazelnut, chocolate dip and colorful sprinkles. Children call it donuts :)



**Buttergebäck**  
Buttery Cookies brushed with golden egg yolk and baked to golden brown perfection



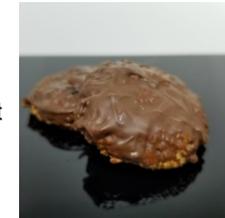
**Alpenbrot**  
A Spiced Cookie Loaf slice from an old recipe brought back from the Alps



**Haselnusssmakronen**  
Hazelnut macaroons on an edible wafer is a must-have, crowned with a crunchy hazelnut



**Aniseplätzchen**  
Crunchy cookie with a fragrant Anise flavor. It's great to dunk into a nice cup of freshly brewed coffee



**Chocolate Lebkuchen**  
Traditional German gingerbread with candied citrus peel with a chocolate coating



**Pfeffernüsse**  
These holiday darlings are made with the season's favorite spices and a hint of pepper



**Orangenplätzchen**  
This zesty, delicate Orange cookie with chocolate drizzle is one of Silke's favorite



**Engelsaugen**  
Thumbprint cookie with a seedless Raspberry filling makes you eat more than one...



**Marzipanstangen**  
Delicate Cookie with marzipan (almond paste), peach mango filling and chocolate drizzle



**Vanillekipferl**  
Vanilla Almond Crescent Cookie with a burst of vanilla flavor



**Spritzgebäck**  
The Buttery Spritz Cookie never disappoints with its rum glaze



**Linzer Cookies**  
Hazelnuts and spices are not complete unless topped with our unique plum filling



**Christstollen Konfect**  
Christstollen Cake is a traditional Christmas cake, but we made it a Cookie and it is unbelievable!



**Zimtsterne**  
Cinnamon Stars with nuts and a crunchy "snow" hat



**Elisenlebkuchen**  
Traditional German gingerbread with its famous sugar glaze, nuts, candied peels and spices, creates a unique flavor.



**Choco Crossies**  
Chocolate Almond Crunch with a hint of Vanilla is a recreation of this popular German confect



**White Choco Crossies**  
White Chocolate Almond Crunch is a spin on this flavor-packed German classic.



**Lemon Kisses**  
Christoph's Lemon Curd and the cookies sweetness creates a sweet'n sour explosion



**Speculatius**  
Winter seasoned Speculoos cookies with a white chocolate drizzle is a great addition to a glass of red wine



**Mandel Kugeln**  
These Almond Balls are a package of flavor and reminds one of the unique flavor of Marzipan



**Nutella Weihnachtssterne**  
Two rich chocolate cookies with a creamy hazelnut cream filling makes this cookie an unforgettable Nutella Poinsettia