



Oreschkis I

250 g butter
 2 eggs
 100 g sugar
 1 packet vanilla sugar
 400 g flour
 1 packet baking powder
 100 g corn flour

Filling:

1 small tin of sweet evaporated milk
 Chopped walnuts to taste

Cream butter, eggs, sugar and vanilla sugar. Fold in flour, baking powder and corn flour, and work to a firm dough. Cover the dough and leave to rest in the fridge for approx. one hour.

Grease the mould with baking spray (or alternatively use butter). Shape the dough to a long roll and cut off small pieces of uniform size. Use these to make balls of approx. 2 cm diameter and press into the moulds making a dip in the middle.

Bake in preheated oven at 170°C (top and bottom heat, middle rack) for approx. 5-8 min. Allow Oreschkis to cool in the mould for approx. 10 min. Then remove from mould and allow to cool further.

Heat sweet evaporated milk in the closed tin in a bain-marie for approx.. 5-10 min. – do not boil! Open the tin and empty the caramelized contents into a bowl and stir until smooth. Add the chopped walnuts. Coat half of the Oreschki with the filling and place the other halves on top to form a walnut.



Oreschkis II

150 g flour
 140g butter
 70 g ground walnuts
 70 g icing sugar

Filling:

4 tbsp quality apricot jam
 4 tbsp rum
 12 tbsp chopped walnuts

Knead the flour, butter, walnuts and icing sugar to a short pastry. Allow dough to rest in the fridge for approx.. half an hour.

Grease the mould with baking spray (or alternatively use butter). Shape the dough to a long roll and cut off small pieces of uniform size and shape into balls. Press out in the Oreschki moulds.

Bake in preheated oven at 170°C (top and bottom heat, middle rack) for approx. 5-8 min. Allow to cool in the mould for approx.. 10 min. Then remove from mould.

Filling:

Mix apricot jam with rum and then fold in the walnuts. Coat half of the Oreschki with the filling and place the other halves on top to form a walnut.

