

Jewish Bow Tie Cookies (Egg Kichel) (from TheSpruceEats.com)

- Total: 55 mins
- Prep: 30 mins
- Cook: 25 mins
- Dough Resting Time: 30 mins
- Yield: 36 cookies (18 servings)

Bow tie cookies were a staple at Jewish neighborhood bakeries but, sadly, these mom-and-pop bakeries are disappearing at an alarming rate because they can't compete with the pricing leverage of the in-house bakeries of big-box stores. The prices might be lower, but you're paying for preservatives and, often, inferior quality and taste.

If made correctly, kichels are light, airy and crunchy—a perfect foil for sweet wine, schnapps, coffee or tea. This egg-rich recipe calls for 4 large eggs and 9 large egg yolks. Use the leftover egg whites in a recipe like [this meringue torte](#).

This recipe for Jewish bow tie or egg kichel (*eier kichelach*) is from Stanley Ginsberg and Norman Berg's "[Inside the Jewish Bakery: Recipes and Memories from the Golden Age of Jewish Baking](#)" (Camino Books, 2011). The authors also shared this recipe for [rainbow cookies](#), another Jewish bakery favorite.

Ingredients

- **For the Cookie Dough:**
- 4 teaspoons sugar (granulated)
- 1 teaspoon salt
- 4 large eggs (beaten)
- 9 large [egg yolks](#) (beaten)
- 3/4 cup vegetable oil
- 1 1/4 teaspoons [vanilla](#)
- 1 1/4 teaspoons rum flavoring
- 3 1/2 cups flour (unsifted all-purpose)
- **For the Sugar Coating:**
- 3 cups sugar (granulated)

Steps to Make It

1. Gather the ingredients.
2. Place the rack on the middle shelf of the oven and heat to 350 F.
3. Combine 4 teaspoons sugar, salt, eggs, egg yolks, vegetable oil, vanilla, rum flavoring in a large bowl or [stand mixer](#). Slowly add in the flour a cup at a time, scraping down the sides to make sure everything is combined and beat with the paddle attachment on low speed (1 or 2 on a KitchenAid) until a smooth dough is achieved and the gluten is well-developed—about 20 minutes.
4. Turn the dough out onto a well-floured work surface and knead for 2 to 3 minutes until it no longer sticks. Cover with plastic wrap or a damp cloth and let it rest for 20 to 30 minutes to relax the gluten.
5. Spread half (1 1/2 cups) of the granulated sugar to be used for coating on your work surface and roll the dough out on it to 1/4 inch thick. Sprinkle the remaining 1 1/2 cups granulated sugar on the top surface.
6. Using a sharp knife or a pizza wheel, cut the dough into 1x2-inch rectangles. Give each strip a half twist to form the bow tie and arrange on a parchment-lined cookie sheet about 1 inch apart.
7. Bake for 20 to 25 minutes until the bow ties are golden brown. It's important that the cookies be fully baked, otherwise, they'll collapse when they cool.
8. Remove to a rack and let cool for 3 to 4 hours until cold and thoroughly dried out. Store immediately in plastic to retain freshness.
9. Enjoy!

