

A Special Maricich Family Favorite

SUZANNE'S SCHNECKEN

This year's recipe honors our company's founder, Suzanne Maricich, who started Suzanne Maricich & Associates in 1986, paving the way for Mark and David Maricich to join the business over 20 years ago and grow the agency into what would become Maricich Health. With Suzanne's recent passing, we remember her legacy as a pioneer in business, one of the first marketers in hospital and healthcare boardrooms, and a fantastic cookie baker.

Ingredients

Dough:

3/4 lb. (3 sticks) butter
4 cups flour
4 tsp. baking powder
1 tsp. salt
2 well-beaten eggs
1 cup milk
1 tsp. vanilla

Filling:

1 cup chopped nuts
(walnuts and/or
pecans)
2 cups sugar
4 tbsp. cinnamon



Suzanne's Schnecken Instructions

Step 1: Start by measuring out the butter and freezing it for a few hours.

Step 2: Once the butter has come out of the freezer, whisk the flour, baking powder and salt together in a bowl. Mix the butter into the flour/baking powder/salt mixture as you would for a pie crust. You can use a pastry blender, a fork or your hands until the butter is well-distributed. In a separate bowl, mix together the eggs, milk and vanilla. Fold the liquid into the flour mixture until all the flour is absorbed. Wrap the dough in silver foil and refrigerate for at least 3 hours (or overnight).

Step 3: Mix your filling ingredients together and set aside.

Step 4: Once the dough has rested, sprinkle 1/3-1/2 cup of filling onto your work surface. Cut the dough into quarters. Dust the dough with flour, and then roll it out over the filling until it's relatively thin (use your best judgment – these will unravel in the oven if too thick).

Step 5: Cut a 3.25"x3.5"x4.75" piece of parchment paper or cardboard as your guide to cut out the triangles. Use a paring knife to cut this triangle into your dough as many times as possible. On a parchment-lined or lightly greased baking sheet, take each triangle and roll them as you would a croissant, with the filling-side in. Tuck in the edges to keep the filling inside. Each tray can fit 8-12 schnecken. Repeat for the three other quarters

of dough (or alternatively, do this all-in-one step if you have a large enough work surface).

Step 6: Preheat oven to 325°F and bake for 18-20 minutes. Rotate the trays halfway through baking.

Makes about 40 cookies

