

# Cookies and baked goods to make Santa smile



• NEW GLARUS BAKERY •

Every bakery claims their baked goods are “as good as homemade.” Many come pretty close, offering delicious breads, pastries, cookies, and cakes. However, here and there you come across a bakery that truly lives up to that phrase. If you are lucky enough to discover one of these gems, you face a dilemma. Should you share the secret with others or should you throw out the bags and boxes, move the goodies onto your own plates, and let your family and guests assume you made all those treats. It’s particularly tempting to steal the credit when the cookies or pastries on those plates are as delicious as those created by New Glarus Bakery.



The New Glarus Bakery is a small bakery located in a charming little town with a big Swiss heritage. The bakery opened in 1910 and, six owners later, is still turning out incredible baked goods. The current owner is Angela Anderson. “The bakery was in town a few years before it moved to this location. The current building was built in 1913. The bakery will be 100 years old in 2010. All our baked goods have been made from scratch since the beginning. We still use the original recipes and a lot of the old equipment.”

Anderson has a long history with the bakery. “When I was in high school, I worked here for Howard and Nancy Weber who owned the bakery for over 23 years. I jokingly said when I left in the summer of 1995 that if they ever wanted to sell they should let me know. They sold



Rachel Hurley holds a tray of New Glarus Bakery’s trademark nut horns.

it, but not to me. However, in February 2004 I had a chance to buy the bakery. I knew that the town needed its bakery. I knew very strongly that this was my desire, this was where I wanted to be, so I bought it and reopened that September.”

Anderson is passionate about her job. Just talk with her for a few moments and it quickly becomes obvious that she loves what she does. What’s her favorite part of the job? The smell. “You walk in and the first thing you smell is whatever is baking that day. It just lights up your face and makes you say ‘Ah, that smells really good.’ That smell draws people in from three blocks away,” explains Anderson. “Other than that, I enjoy meeting people who come here from all over the world. We have people who have traveled over eight hours just to buy a half dozen nut horns (New Glarus Bakery’s signature item using an heirloom recipe). I also have a great staff.”

Owning a bakery, especially in a tourist area, also has its downsides. Anderson said, “I would say that the worst thing is our seasonal business. Winters here in New Glarus, in the

whole Midwest, are hard on people. When you have two feet of snow at your doorstep, you don’t really feel like getting dressed, going out, and going to a bakery to get something to eat. The slow season is good in that it gives everybody a little break but, on the other hand, people still need to get paid.”



(Left) New Glarus Bakery makes gingerbread men unlike any you have ever seen, standing around six inches tall and as tasty as you think. (Below, left to right) Fresh-baked bread is made daily. Owner Angela Anderson holds two stollens. Butter cookies decorated for the holidays. Stollen from New Glarus Bakery filled with fruit for the holiday season.



The workday at a bakery starts early (or late). One baker starts at 11:45 P.M. and works through the night baking breads so they're ready for the next morning. Two more come in at 7 A.M. to create cakes, pastries, pies, and mix up Swiss butter cream frosting, while the first baker makes donuts. The rest of the staff arrives between 5 and 6 A.M. to do everything else needed to get the store ready to open. Anderson's day starts about 3:30 A.M. and, during busy periods, can last until 10:30 that night.

One bite of the baked goods produced by New Glarus Bakery is guaranteed to make you a devoted customer. That's especially true of the treats they make for Christmas. Their cakes are light, moist, and covered with an airy Swiss butter cream that will lovingly caress your taste buds.

Anderson is justifiably proud of their specialty items. "We've been featured on the Food Network for our nut horns. Each one is hand rolled." She beams. "At Christmas time we bring out our holiday Stollen. It contains two kinds of raisins soaked in rum, spices imported directly

from Germany, almonds, and a marzipan center. After it's baked we dip it in butter and roll it in powdered sugar. It's important that people call the day before they come if they are looking for something specific. We will be sure to set it aside so their order is here when they arrive." You can also order cookies, pastries, candies, and breads online. The cakes are not available online at this time.

New Glarus Bakery offers a wide variety of holiday cookies ranging from spicy to buttery sweet. If you are short on time to bake this holiday season, there's no need to feel guilty if you offer guests a plateful of these beautiful cookies. Their classic favorites include Butter Stars, Spritz, Sandbissen, and Swiss Croquettes. Traditional Swiss Basil Leckerli cookies, made with Swiss spices and covered with white chocolate, look more like a bar than a cookie. Anise Springerli have a distinctive black licorice flavor and a special old-fashioned look due to the molds used to press images into the top of the cookie. Aromatic Pfeffernuse (it means pepper nut) and Spekulatius (similar to the Pfeffernuse





(Above and right) Display cases laden with a wide array of goodies guarantee that you will have no trouble finding something to delight your palate. (Below) Nut horns ready for tasting.



but with a milder flavor) showcase the old-world flavors of their Swiss heritage. The bakery creates Lebkuchen (cutout cookies similar to gingerbread with colorful images of Hansel, Gretel, and Santa) and giant gingerbread men that can decorate your tree, your table, or your tummy.

Swiss hospitality is legendary and nobody drives that legend forward better than Angela Anderson and her crew. They make a trip to New Glarus Bakery worth the drive any time of year, but even more so during the holidays when you really find out what 100 years of experience can create.

## • IF YOU GO •

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### PFEPFERNEUSSE COOKIES

#### Ingredients

- 1 cup shortening
- 1 cup sugar
- 2 eggs, beaten
- 1 teaspoon ground cinnamon
- ¼ teaspoon allspice
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 tablespoon ground anise (or more, depending on your taste)
- ½ cup light corn syrup
- ¼ cup molasses
- ⅓ cup water
- 1 teaspoon baking soda
- 6⅔ cups all-purpose flour

In large mixing bowl cream shortening and sugar. Add eggs and spices. Combine corn syrup, molasses, water, and baking soda. Add to creamed mixture. Using mixer, add 3 cups of flour. Add rest of the flour and mix by hand. The dough will be very stiff. Using a small ice cream scoop (use the size you would like your cookies to be) scoop out the dough and place on greased baking sheet. Bake at 400 degrees for 6-8 minutes until lightly brown. Dip cookies into a bowl of melted butter and roll in powdered sugar. Cookies can be frozen until needed.

Yield: 300+ cookies.