



- Home
- About
- Contact
- Advertise
- Editors
- Newsletter
- Send Us Gossip

JUN  
15

## Springerle....Any Time of Year

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### Springerle Cookie Gifts

Gourmet Flavors  
Premium Packaging  
Taste Artistic Elegance Today  
[www.queencitycookies.com](http://www.queencitycookies.com)

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- Edible Crafts
- Felting
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- Jewelry Making
- Knitting
- Lesson Plans
- Needlework
- Polymer Clay
- Quilting
- Recycled Crafts
- Scrapbooking
- Sewing
- Stamping

**HOT NEWS**

- Pie Cupcakes
- Aquarium Cake
- DIY Marshmallow Fluff
- BBQ Brownies
- Woodland Fairy Birthday
- Bread in a Can
- Turtle Rolls
- Tutorial: Cupcake Topiary
- Pickled Cherry Blossoms
- Frosted Grape Garnish

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- Book Reviews
- Craft Businesses
- Craft Competitions
- Craft Events
- Craft Inspirations
- Craft News and Events
- Craft Shops
- CraftGossip Giveaways
- DIY Tutorials and Patterns
- Edible Craft Recipes & Ideas
- candy
- Chocolate
- Muffins
- rusks

- Edible Crafts – General
- Edible Craft Themes
- Christmas
- Easter
- Holidays
- Kids Crafts
- Thanksgiving
- Valentines Day
- Safety
- Kitchen safety rules

- Edible Crafts Website Reviews
- kids
- Product Reviews



If you've not yet [househili](#) of House on the Hill, crafters of springerle and speculaas molds, and if you have the slightest interest in cookies, baking, crafting and art, I urge you to visit immediately. Or rather after you read my rave, of course.

Traditionally associated with winter, springerle dates to 14th century Germany. The cookies were created for the Pagan celebration Julfest to serve as sacrifices to the gods for those too poor to sacrifice their animals in the hopes for an end to Winter and an early Spring. (For more history, click [HERE](#) or [HERE](#), or, ahem, read chapter 3 in [my book](#). I worked with House on the Hill a bit when writing it, and they were kind enough to contribute pictures of replica springerle molds for the "history of the decorated cookie" chapter, a chapter that exists only to sate my nerdiness.) Springerle survived the centuries and lingers today, though still associated primarily with winter, along with the springerle cookie cousins, gingerbread and speculaas. But that is changing as more bakers and crafters discover new uses for the molds.



House on the Hill makes high-quality, hand-cast and hand-finished molds and presses, each depicting "meticulously reproduced etches of life cycle, farming, seasonal, religious, romance, flower, folklore scenes and more." Their site is full of information, including recipes, a how-to video, ideas just for kids, craft ideas (you can use the molds

for paperclay and beeswax, too), and a gallery of ideas (click on "Tasty Treats") for using the molds beyond the Winter season. Use them with fondant, moldable chocolate, marzipan, as cake toppers, for showers and birthdays...

Check out this amazing birthday spread:



And these clever wishing wand crafts:



Technorati Tags: [springerle](#), [speculaas](#), [cookies](#), [molds](#)