

# Linzer Cookies - Gluten Free with Ginger and Lemon



Prep time: 45 hours  
 Cook time: 15 minutes  
 Total time: 1 hours  
 Serves 18-20 cookies

## INSTRUCTIONS

### MAKE THE DOUGH

1. In a bowl, whisk to combine gluten-free flour, almond meal, baking powder, Verdant Kitchen Ground Ginger & salt
2. In a separate bowl (you can use a stand mixer with paddle attachment or hand mixer here), cream the butter or butter substitute
3. Add the 2 sugars and cream another 2 minutes until fluffy
4. Add vanilla extract and egg then mix another minute until creamy
5. Add dry ingredients to wet ingredients and blend until dough forms and all ingredients are well incorporated, scraping down sides as needed with a rubber spatula
6. Divide dough into 2 balls then place each ball between 2 sheets of parchment paper
7. Use a rolling pin to roll the dough to about 1/4 inch thick then transfer dough to refrigerator for at least 30 minutes

### BAKE THE COOKIES

1. Preheat oven to 350F and place rack in the middle
2. Using a cookie cutter cut 38-40 cookies and lay half of the cookies about 1 inch apart on a cookie lined with parchment paper
3. Cut a peek-a-boo cutout for the preserves in the remaining half of the cookies then lay the cookies about 1 inch apart on a cookie sheet lined with parchment paper
4. Reshape and re-roll the cookie dough left after cutting. If it is difficult to work with, set it in the fridge again for 10-15 minutes
5. Bake cookies 12-14 minutes, in batches, if needed, until lightly golden and just set. They may seem a bit soft but will harden as they cool. Be sure to allow the cookies to completely cool

### ASSEMBLE THE COOKIES

When cookies are completely (for real - completely!) cooled, spread out the cookies with the peek-a-boo cutout then use a sifter to sprinkle with a heavy dusting of powdered sugar

Lay whole cookies (the ones without the peek-a-boo window) out and set 1 tsp Verdant Kitchen Ginger Preserves with Lemon in the center of each then top with a peek-a-boo cookie and place a piece of Verdant Kitchen Ginger Bites in the middle.

## INGREDIENTS

- 1 3/4 cups gluten-free flour blend
- 1 cup almond meal
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 large egg, room temperature (let 1 Tbsp flax + 3 Tbsp water sit for about 15 minutes for a flax egg to make these vegan)
- 3/4 cup butter (use vegan butter sticks to make these vegan)
- 1/4 cup brown sugar
- 1/2 cup sugar
- 1 tsp lemon zest
- 1/2 tsp [Verdant Kitchen Ground Ginger](#)
- 1 cup [Verdant Kitchen Ginger Preserves with Lemon](#)
- 1/4 cup [Verdant Kitchen Ginger Bites](#)
- 1 cup powdered sugar

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