



Orange & Chocolate Linzer Heart Cookies

Pair the Orange & Chocolate Linzer Heart Cookies with a heavier bodied coffee.

INGREDIENTS

Yield 1 dozen cookies

For Linzer Dough;

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|------------------|-------------------|
| 2 sticks (1 cup) | butter, softened |
| ½ cup + 1 Tbsp | granulated sugar |
| ½ tsp | cinnamon |
| 1 pinch | nutmeg |
| ½ | orange, zested |
| 1 | egg yolk |
| 1 | whole egg |
| 1 ⅓ cups | all-purpose flour |
| 1 ¼ cups | almond flour |
| 2 tsp | baking powder |
| ¼ tsp | salt |

For Chocolate Orange Ganache;

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|-----------------|---------------------------|
| 1 cup | heavy cream |
| 2 Tbsp | corn syrup |
| ½ cup | granulated sugar |
| ¼ tsp | salt |
| 6.5 oz | 70% to 80% dark chocolate |
| 1 stick (½ cup) | butter, softened |

For Assembly:

- Powdered sugar



INSTRUCTIONS

For Linzer Dough;

Beat the butter, sugar, cinnamon, nutmeg, and orange zest until light and fluffy, scraping the bowl as needed, for about 3 minutes. Add the egg yolk and egg and beat until combined.

In a separate bowl, whisk together the all-purpose flour, almond flour, baking powder and salt. Add the flour mixture to the egg mixture and mix until just combined. Don't over-beat.

Divide the dough in half and pat each half into a disc. Wrap in plastic wrap, and refrigerate until firm, about 1 hour. Remove the dough from the refrigerator, and let it soften for 5 to 10 minutes, until it feels soft enough to roll. It should still feel cold but not rock-hard.

Preheat oven 330°F.

On a floured surface, roll one disc of dough out about 1/8"-thick. Using a heart cookie cutter, cut-out cookies leaving half of the heart cut outs whole. Using a smaller cookie cutter (with a shape of your choice) on the other half of the heart cut-outs, cut a small shape into the cookie.

Transfer to a parchment-lined baking sheet.

Gather the scrap dough, roll, and repeat. If at any time during this process the dough becomes sticky and hard to work with, simply refrigerate it for about 20 minutes, until firm.

Bake cookies for approximately 12 minutes.

For Chocolate Orange Ganache;

In a medium saucepan bring to a boil the heavy cream, corn syrup, granulated sugar and salt.

Meanwhile chop chocolate into small pieces and place in a bowl, add the boiled cream mixture to the chocolate. When the chocolate is melted and combined add the butter and using a hand blender, create a very nice emulsion.

Place in the refrigerator for 1 hour and then let it soften for 45 minutes at room temperature.

For Assembly:

On cooled cookies, spread ganache on the whole heart, sift powdered sugar on the cut-out heart. Place the cut-out heart on top of the whole heart cookie.