

MAKE IT!

Linzer Cookies

MAKES ABOUT 3 DOZEN COOKIES.

- | | | | |
|-----|---|---|--------------------------------------|
| 1 | cup almonds | 1 | egg |
| 1/8 | teaspoon cinnamon | 1 | teaspoon vanilla extract |
| 1/8 | teaspoon salt | 2 | cups all-purpose flour |
| 1 | cup (2 sticks) unsalted butter,
softened | 1 | jar American Spoon® Preserves |
| 3/4 | cup sugar | | confectioners' sugar |

Place the almonds, cinnamon, and 1 tablespoon of the sugar in the work bowl of a food processor and process until the nuts are finely ground. Set aside.

Cream butter and sugar until light and fluffy. Add vanilla and egg and mix until combined. Beat in ground almond mixture. Mix in flour, 1/2 cup at a time. Divide dough in half and shape into disks. Wrap in plastic and refrigerate for at least two hours.

Preheat oven to 325 degrees.

Remove one disk of dough from refrigerator and roll dough out to 1/8" thickness between two sheets of plastic wrap. (The high butter content of this dough makes it somewhat difficult to roll out; rolling it between plastic eliminates the need for additional flour and prevents the dough from sticking.) Using a round fluted cookie cutter (1"-2" diameter), cut as many cookies as possible. Roll out remaining dough and cut an equal number of round cookies, but in these, cut a small hole, or use a small shaped cookie cutter to cut out a shape. Re-roll scraps and repeat. Transfer cookies to parchment-lined baking sheets and refrigerate for 20 minutes.

Bake cookies until pale golden, 8-10 minutes. The edges of the cookies should be just barely beginning to brown. Cool on rack for 20 minutes.

Dust cutout cookies with confectioners' sugar. Spread uncut cookies with about 1 teaspoon of preserves; place a cutout cookie on top to form a sandwich. Spoon an extra dab of preserves in the hole of each cutout, if desired.



spoon.com

Order online, explore dozens
more recipes and find a store.

©American Spoon Foods

