



Linzer Cookies

Using our [Artisan Flour Blend](#), you can create these traditional jam-filled cookies.

Yield: 14 to 16 three-inch cookies depending on size of cutters and re-rolling the dough

Ingredients

- 1-1/2 cups [Pamela's Artisan Flour Blend](#)
- 3/4 cup almond meal or other nut flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 tsp vanilla
- 1/4 tsp almond extract
- 1 large egg - room temp.
- 3/4 cup butter or butter substitute- room temp.
- 1/4 cup brown sugar
- 1/2 cup sugar
- 1 tsp lemon zest (optional)
- 1/2 tsp cinnamon (optional)
- 1 cup raspberry jam or preserves
- powdered sugar for sprinkling
- You will need two identical cookie cutters, one large and one smaller. The large is to form the top and bottom of the cookies, and the smaller one is to cut out a window in the top cookie that will reveal the raspberry filling.

Directions

In a medium bowl whisk together Artisan Flour, almond meal, baking powder and salt. Set aside.

In the bowl of a stand mixer, using the paddle, cream butter. Then add sugars and cream again until light and fluffy. Add vanilla and almond extracts along with the egg and mix until light and creamy. Add dry ingredients and blend until well incorporated.

Scrape dough into a ball in the bowl and divide in half. Place half the dough on parchment and cover with a second sheet; press dough into rectangle shape with hands. With a rolling pin, roll dough 1/8 to 1/4 inch thick. Place rolled dough on a sheet pan and refrigerate for 15 to 20 minutes before cutting out shapes.

Pre-heat oven to 350° with rack in the top third of oven.

To cut out cookies, remove top parchment. For each Linzer cookie you will need to cut out two large identical cookies. Use the smaller cookie cutter to cut out the center of one large cookie, and remove, leaving a window. Remove the excess dough from around the sides (the scraps can be re-rolled many times). Transfer parchment to a cookie sheet and bake (remember to

remove center window). Leave some room between cookies as they will spread and puff a little when baked. Repeat cutting out cookies until all the dough is used up. Dough can be left cut and ready to bake for 2 to 3 days if well wrapped and refrigerated.

Bake in pre-heated oven for 11 to 15 minutes depending on thickness, until light golden edges start to appear. Cool completely on baking sheet before removing cookies from parchment. (You can store them for later use at this point or go ahead and assemble them.)

ASSEMBLY

Lay out cookie tops (cookies with window cut-outs) and sprinkle heavily with powdered sugar. Set aside.

For cookie bottoms: spread about 1 tsp. jam in the middle of each cookie, leaving 1/4 inch clean edge. Take a sprinkled top and carefully lay it on top of the jam cookie. Carefully place on serving platter or store cookies in air tight container.

Chef's Note: Lemon or citrus zest and cinnamon are traditionally used in Linzer Cookie dough. These cookies are also great with lemon curd or chocolate spread instead of jam.

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