

Linzer Sandwich Cookie

Yield: 30 sandwich cookies

Ingredients

2	Eggs
1 tsp	Vanilla
2 cups	Flour
1 1/4 cups	Powdered sugar
3/4 cup	Almond flour
1/2 cup	Hazelnuts, ground
1 tsp	Cinnamon
1/4 tsp	Ground cloves
1/2 tsp	Baking powder
1 T	Cocoa powder
3/4 tsp	Salt
1	Zest of lemon
6 oz	Butter, cold and cubed
	Raspberry preserves
	Powdered sugar

Method

1. Combine the eggs and vanilla.
2. Place the flour, sugar, nuts, spices, baking powder, cocoa powder, salt, and lemon zest in a food processor.
3. Pulse a few times until the ingredients are combined.
4. Place the cold cubed butter on top and process until the mixture becomes crumbly, about 30 seconds.
5. With the food processor running drizzle in the eggs and process until combined about 5 seconds.
6. Scrape the sides of the bowl. If the dough is too wet to hold together add 1/4 flour.
7. Process another 5 seconds.
8. Remove dough and form into 2 discs. At this point the dough will feel very soft. Wrap the discs and chill for several hours or overnight.
9. Allow the dough to sit out about 5 minutes before rolling. It's soft and will warm up as you're rolling.
10. Using a 2 1/4 inch cutter, cut circles and place on a lined sheet pan.
11. Using a 1 inch cutter, cut the center out of half the circles. Add the centers to the scraps or bake off for mini cookies.
12. Gather the scraps and continue rolling.
13. Bake at 350° for 12 minutes.
14. Once cookies are cool fill with preserves and sprinkle with powdered sugar.
15. Filled cookies keep at room temperature for a day. Chill cookies to be used the next day, or freeze for several weeks.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Roast hazelnuts and allow to cool before grinding.
Hazelnuts are hard to find and can be replaced with 1/2 cup additional almond flour (also called almond meal). Adjust flour as needed according the nuts you are using. Hazelnuts have more natural fat than almonds so may need a bit more flour. The dough may feel greasy but will improve with chilling and will not be greasy after baking.

