

Linzer Cookies

Makes Two Dozen



Ingredients

For the Cookie Dough

- ⅓ cup almonds
- ½ cup packed brown sugar, divided
- 2 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 1 cup (2 sticks) unsalted butter, softened
- 1 large egg
- 1 teaspoon pure vanilla extract
- 2 tablespoons confectioners' sugar (for dusting)
- 1 (12-ounce) jar of raspberry or apricot preserves

Steps

1. Preheat the oven to 350°F. Spread almonds on a baking sheet pan and toast in the preheated oven until lightly browned (around 5 minutes). *watch them carefully as they can burn quickly. Remove from oven and let cool. (Turn off oven).
2. In a medium-sized bowl whisk together the flour, baking powder, salt and cinnamon. Set aside.
3. Using a food processor, pulse the almonds and ¼ cup of brown sugar until they are finely ground. Be careful as continued pulsing can result in almond butter.
4. In the bowl of an electric mixer, beat together the butter and remaining ¼ cup brown sugar until light and fluffy. Beat in the egg and vanilla. Scrape down the sides of the bowl and add the ground almond mixture. Beat on low speed. Again, scrape down the sides of the bowl and add the flour mixture. Stir until just combined (the flour disappears) being careful not to overmix. Divide the dough in half. Wrap in plastic or parchment paper and chill for 2 hours.
5. Preheat oven to 350°F. Prepare 3 baking sheet pans with parchment paper. On a lightly floured surface roll out each dough to ⅛ inch thickness. Cut out using a 3-inch cookie cutter and place onto the prepared baking sheet pan. Re-roll scrapes as necessary. Count your circles and on half of them using a one-inch cookie cutter, cut out the centers. Re-roll those scraps as needed to make an even number of tops and bottoms.
6. Bake, one sheet at a time, rotating the sheet pan halfway through, until the edges are golden brown – around 8-10 minutes. When the tops have cooled (the ones with holes), dust with confectioners' sugar. Spread about a teaspoon of preserves on each cookie bottom (the ones without holes).
7. Place a powdered top on a preserve bottom and gently secure them together. These will keep in an airtight container for up to five days.