

Linzer Cookies

Traditional Linzer Cookies have a powdered-sugar top. I use an icing top because the powdered sugar falls off and makes a big mess when I transport. If you are making these for yourself, use the powdered sugar!



1 ¼ cups butter, softened
2/3 cup white sugar

Cream butter and sugar until light and fluffy

2 cups all-purpose flour
1 ¾ cups ground almonds
1 tsp cinnamon

Combine and then add to above ½ cup at a time.
Mix until it becomes dough

Shape dough into two balls. Flatten and wrap in wax paper. Refrigerate for one hour or overnight.

Preheat oven to 325° F

On a lightly floured surface, roll one flattened ball of dough into a sheet 1/8 inch thick. Using a linzer cookie cutter, cut as many bottoms (no hole in them) as you can fit. Roll the leftover dough into a ball and refrigerate.

Roll out the second flattened ball of dough. Cut as many tops (they have a hole in the centre) as you can fit. Roll the leftover dough into a ball and refrigerate.

Continue until you have used up all the dough. Make sure you have the same number of tops and bottoms.

You should end up with about 18 tops and bottoms.

Bake at 325° F for approximately 12 minutes, rotating half-way through the cooking time. Cookies should be slightly browned around the edges, but still light on top.



Cool at least 20 minutes or overnight.

Icing (or just used powdered sugar)

Mix:

2 tsp milk

½ tsp flavor extract (I like to use clear vanilla, but you can use almond flavor or citrus. Don't use 'regular' vanilla because it will colour the icing)

Add and mix until smooth:

1 cup sifted powdered sugar

Combine:

2 tsp light corn syrup

Let icing sit for a few minutes and then paint the cookie tops and sprinkle with sugar crystals



Meanwhile . . .

Spread a thin layer of jam on the cookie bottoms. You can use any jam you like, but I prefer seedless raspberry.

Place cookie top on top of the bottom and there you go!

Make sure the tops have fully dried before stacking.