

# RASPBERRY LINZER COOKIES

Fresh homemade raspberry spread gets sandwiched between two tender almond flour cookies in this classic Linzer cookie recipe. *Servings: 32 sandwich cookies*



## INGREDIENTS

### *Linzer cookies:*

- 2 and ½ cups (300g) all-purpose flour
- ½ cup + 3½ tablespoons (80g) almond flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup (113g) unsalted butter, room temperature
- ¾ cup (137g) granulated sugar
- 1 large egg, room temperature
- 2 teaspoons vanilla extract
- Powdered sugar for dusting (optional)
- ½ cup (21g) raspberry spread

### *Raspberry spread:*

- 8 ounces (227g) fresh raspberries
- ¼ cup (30mL) water
- 3 tablespoons (38g) granulated sugar
- 1 tablespoon (15mL) lemon juice
- 2 teaspoons cornstarch

## DIRECTIONS

### *Linzer cookies:*

1. Whisk the flour, almond flour, baking powder, and salt together in a medium size bowl. Set aside.
2. In a large bowl using a handheld mixer or the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar together on high speed until light and fluffy, about 3–4 minutes. Be sure it is very smooth and creamy.
3. Add the egg and vanilla extract and beat on high speed until combined, scraping down the sides and bottom of the bowl as needed.
4. Reduce the mixer speed to low and slowly add the dry ingredients to the wet ingredients and mix until combined. It may be crumbly. This is ok. Keep mixing until it comes together or use a spatula to bring it all together.
5. Divide the dough into two equal portions, gently flatten each portion into a disc, then wrap each disc individually in plastic wrap. Chill the discs in the refrigerator for at least 2 hours and up to 3 days. If chilling longer than 2 hours, allow to sit at room temperature for at least 15 minutes before rolling.
6. If you are making the raspberry spread from scratch (recipe to the right), you'll want to do this step while the dough chills.
7. Preheat the oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
8. You will be working with each disc of dough separately to form the bottoms (whole circle cookies) and tops (circles with a hole cut out from the center) of the Linzer cookies. You will either need a 2" round or fluted cookie cutter and a 1" round or fluted cookie cutter for the holes or a set of cookie cutters made specifically for Linzer cookies.
9. Dust your work surface with flour, then remove one disc of chilled cookie dough from the refrigerator. Place one disc on the floured surface, flour a rolling pin, then roll out to ¼" thick. The dough may become sticky and/or crack as you work. This is ok. Use flour and your hands to keep the dough soft and intact as you work with it.
10. Using a 2" round or fluted cookie cutter, cut dough into circles. Re-roll the remaining dough until you use all of it. You should get about 32 whole circles.
11. Arrange 8 whole circle cookies 1" apart on one of the prepared baking sheets and bake for 11–12 minutes or until the surface is matte and the edges are just starting to slightly brown where they touch the baking

sheet. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire cooling rack to cool completely.

12. While the whole circle cookies bake, remove the second disc of dough from the refrigerator and repeat the process using the "donut" cookie cutter from your Linzer cookie cutter kit OR the same 2" cutter from the whole circle cookies + a 1" round or fluted cookie cutter for the donut circle cookies.

13. Arrange 8 donut cookies 1" apart on one of the prepared baking sheets and bake for 10–11 minutes or until the surface is matte and the edges are just starting to slightly brown where they touch the baking sheet. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire cooling rack to cool completely.

### *Raspberry spread:*

1. Combine the raspberries, water, sugar, lemon juice, and cornstarch in a small saucepan.
2. Heat the mixture over medium heat, bring to a low boil, then reduce heat and simmer for 20–25 minutes while stirring frequently so the fruit doesn't burn. The liquid will become thick and very seedy. You will want to stop when the mixture is thick enough to leave an open trail behind the spoon or spatula you are using to stir it with. When it is ready, you will have about ½ to ¾ cup of total concentrated cooked raspberries.
3. While the mixture is still hot, strain it through a mesh sieve until you have about ⅓ to ½ cup of raspberry spread. If you desire, you can add back some of the seeds and stir until evenly dispersed.
4. Allow the mixture to cool to room temperature. When it is cool, it should be thick but not gummy and you should be able to spread it. If it is too thick, add in a bit of water and stir to smooth it out.

## ASSEMBLE COOKIES

1. Before assembling the cookies, dust the donut cookies (the tops of the cookie sandwiches) with powdered sugar, if desired. This is an optional but traditional step.
2. Arrange the whole circle cookies (the bottoms of the cookie sandwiches) on a surface, then spread a scant ½ teaspoon of raspberry spread on each cookie.
3. Carefully top each bottom cookie with a top donut cookie and press down gently to create a cookie sandwich.
4. Cookies will stay fresh for 3 days covered at room temperature or up to 1 week when stored in the refrigerator. Unbaked cookie dough freezes well up to 3 months.

