

LINZER COOKIE DOUGH

- 8 oz (1 3/4 cups) flour
- 5 oz (1 1/4 cups) blanched almonds (or other favorite nut)
- 6 oz (3/4 cups) sugar
- 1 tsp baking powder
- 1/4 tsp ground cloves
- 6 oz butter
- 1 egg
- 1 egg yolk
- 1 tsp vanilla extract

Preparation

Heat oven to 350°. Line large baking sheets with parchment paper. (The bakery carries half sheets of parchment, if needed.) Yield will vary based on size of your cutters; 12-15 with medium 3-4" round cutter.

Grind almonds with a quick pulse in food processor. Combine all dry ingredients, add butter and mix until you get a mealy looking mixture and butter is pea sized. Add wet ingredients. Mix until dough comes together. Chill dough for an hour or overnight if making cookies later.

Roll dough on lightly floured surface. Using a larger round cookie cutter and a smaller round cookie cutter to make your window cut out, cut an even number of one shape, and then cut out the center for half the numbers you cut in total so you have a windowed top cookie for each base cookie. You can re-roll the small cut outs into the dough or bake them for mini cookies. Just remember to bake same size cookies together on one tray as baking times will vary between larger and smaller cookies. If you want to create yet another variety of cookie from this dough, you can cut extra shapes that will remain as single layers and simply dip them in chocolate (or leave plain) after baking.

Bake for 10-12 min until golden. Cool cookies. Sprinkle powdered sugar on the top windowed-cookie portions.

Flip cookie bottoms so finished side is on the tray. Spread or pipe any flavored jam, chocolate ganache, caramel, or fruit curd on cookie base. Place window cookie portion on top and sandwich together.

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