

LINZER-BLOOM COOKIES

INGREDIENTS

50 grams ground hazelnuts
400 grams flour
200 grams unsalted butter
3 egg yolks
100 grams sugar
zest of one lemon
1/2 seedless raspberry jam
1/2 cup apricot jam
1/2 cup powdered sugar

Note: you will need linzer cookie cutters, or two cookie cutters of same/similar shape, with one much smaller (i.e. 1/4/ to 1/3 the size of the bigger cookie cutter)

DIRECTIONS

In mixing bowl of a stand mixer, cream together unsalted butter, sugar and egg yolks until light and fluffy. Mix in flour, the ground hazelnuts and the lemon zest until smooth and well combined. Wrap in plastic wrap and chill in refrigerator 1-2 hours or until firm enough to be rolled.

Preheat oven to 400F.

Roll out half of the dough on a well floured surface to 1/4 inch thickness. Cut with cookie cutters. For half of the cookies, use the smaller cookie cutter to cut out the center of the larger cookies, essentially making a window. Place on cookie sheet lined with silpat or onto parchment paper. Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.

Stir each jam until very smooth and silky. Spoon a little bit onto the cookies without the centers cut out and place one of the "window" cookies on top, essentially creating a sandwich with the jam in the center as "glue" to hold the two cookies together. Dust cookies with powdered sugar (if you do this before the jam sets, you will have white edges with red/orange centers).