## TERRASSENPLÄTZCHEN (LEMON PYRAMIDS)

INGREDIENTS
125 grams quark
3 tablespoons walnut oil
1 egg
2 packages vanille-zucker
zest of one orange
200 grams flour
60 grams corn starch
1 tablespoon baking powder
100 grams ground blanched and peeled almonds
150 grams lemon jam or lemon curd
50 grams powdered sugar

## DIRECTIONS

Blanch and peel the almonds. Grind the almonds into a flour-like consistency. Zest the orange.

In mixing bowl, cream together quark, walnut oil, egg, vanille-zucker lemon zest until light and fluffy. Mix in flour, the ground almonds, the corn starch and the baking powder until smooth and well combined. Wrap in plastic wrap and chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat over to 350F. Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough to thin, otherwise you will have hard cookies when they come out of the oven).

Cut with cookie cutters, one third of the dough in each size (essentially, so you want to have an even number of each size cookie). 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 the jam until very smooth and silky. Spoon a little bit onto the largest of the three cookie sizes, sandwich with the medium cookie, add on a little more jam and add on the final, smallest cookie. You will then have a triple-layer cookie. Dust cookies with powdered sugar.