

CHOCOLATE RASPBERRY LINZER COOKIES

INGREDIENTS

1 cup (2 sticks) unsalted butter, at room temperature
1/2 cup packed brown sugar
1 egg
2 teaspoons vanilla
2/3 cup almond meal
2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup seedless raspberry jam
Powdered sugar

INGREDIENTS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together butter and brown sugar, beating until light and fluffy. Add in egg, then vanilla. In a mixing bowl, combine flour, almond meal, cocoa powder and salt, then gradually add dry ingredients to the butter mixture, beating just until blended. Divide dough into 2 equal portions. Cover and chill 1 hour.

Roll each portion to a 1/8-inch thickness on a lightly floured surface; cut with a larger cookie cutter. Cut centers out of half of cookies with a smaller cutter. Make sure that you have an even number of solid and cut out cookies. Bake for 10-12 minutes; cool on wire racks.

Spread solid cookies with jam and then sandwich with a cut out cookie. Sprinkle with powdered sugar.