

SUMMER SAILS LINZER COOKIES

INGREDIENTS

1 cup butter, softened
2 egg yolks
1 cup powdered sugar, sifted
2 1/2 cups all-purpose flour
1/2 cup almond meal
1/4 teaspoon salt
1 teaspoon lemon zest
1/2 cup seedless strawberry jam
Powdered sugar

PREPARATION

Preheat oven to 330F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together butter and powdered sugar, beating until light and fluffy. Add in egg yolks one at a time, then lemon zest. In a mixing bowl, combine flour, almond meal 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 3-inch round cutter. Cut centers out of half of cookies with a smaller sailboat-shaped cutter. Make sure that you have an even number of solid and cut out cookies. Bake for 15 minutes; cool on wire racks.

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