

## LEMON DOMINOES (LINZER COOKIES WITH LEMON CURD FILLING)

### INGREDIENTS

1 cup butter, softened to room temperature  
1 cup sugar  
1 egg  
1 teaspoon lemon extract  
2 tablespoons lemon juice  
1 teaspoon lemon zest  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup lemon curd  
confectioners sugar, for dusting

You will also need: a square or rectangular cookie cutter and a very small round cookie cutter

### DIRECTIONS

In the mixing bowl of your stand mixer using the paddle attachment, cream together butter, sugar and egg until light and fluffy. Add in lemon juice, lemon zest and lemon extract. Finally, mix in the flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Prepare cookie sheets with silpat or parchment paper.

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 too thin, otherwise you will have hard cookies when they come out of the oven). Cut out an equal number of square cookies and square cookies with holes variously spaced and of varying number. Repeat this with other half of the dough.

Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack. Once completely cooled, use the lemon curd to sandwich together two cookies to make a dominoes. Repeat until all cookies are used. Dust with confectioners sugar.