



Peter's
Pan 

CLASSIC LINZER COOKIES

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I think you can never have too many kinds of Christmas cookies, gingerbreads, sponges and of course linzer! This is the cookie version of the Austrian dessert Linzertorte. The Linzertorte is believed to have originated in the City of Linz, Austria in the early 1700s. Traditionally this torte consisted of a crust made with flour, ground nuts (traditionally almonds), sugar, egg yolks, spices and lemon zest that was filled with black currant preserves. These delightful little cookies are so easy to make and even more delightful to eat.

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Ingredients:

2 cups all-purpose flour
1 cup whole almonds or hazelnuts
1 cup unsalted butter, at room temperature
 $\frac{3}{4}$ cup sugar, divided
2 large egg yolks
Zest of one small lemon
 $\frac{1}{2}$ cup powdered sugar
+ Your delicious homemade jam to fill them

In a separate bowl, mix the flour and salt also stir in the ground almonds.

In a large mixing bowl, beat the butter until pale in colour, add the sugar and beat until fluffy, and then add and beat the egg yolks, vanilla extract and lemon zest. Gradually beat the flour/nut mixture into the butter mixture.

Preheat oven to 180 Celsius. Take the dough out from the refrigerator and roll it out to $\frac{1}{4}$ inch thickness. Use cookie cutters to cut out the cookies and place them on a lined or non-stick cookie sheet. Cut out a top for each cookie, using a smaller cookie cutter to cut out the center so your jam will be exposed.

In preheated oven, bake the cookies for about 15 minutes or until just starting to turn golden around the edges. Let the cookies cool for a few minutes until transferring them to a wire rack to cool completely.

Once cooled, spread the bottom half of each cookie with some jam, leaving a thin border around each cookie. Place the top of each cookie on its bottom half. Store in an airtight container for up to several days.

