

LINZER COOKIES

INGREDIENTS:

1 cup (2 sticks) butter, softened
2/3 cup granulated sugar
1 egg
2 cups all-purpose flour
2/3 cup finely ground almonds
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
1/2 cup seedless raspberry jam
Powdered sugar

INSTRUCTIONS:

Beat butter at medium speed with an electric mixer; gradually add sugar, beating until light and fluffy. Beat in egg and vanilla.

Combine flour, almonds, salt and cinnamon; gradually add to butter mixture, beating just until blended.

Divide dough into 2 equal portions. Cover and chill 2 hours or until firm enough to roll.

Preheat oven to 350°.

Roll each portion to a 1/8-inch thickness on a lightly floured surface; cut with a 3-inch heart-shaped cutter. Cut centers out of half of cookies with a 1 1/2-inch heart-shaped cutter. Place all hearts on lightly greased baking sheets.

Bake for 10-12 minutes; cool on wire racks. Spread solid cookies with jam; sprinkle remaining hearts with powdered sugar. Top each solid cookie with a hollow heart.

YIELD | ABOUT 20 SANDWICH COOKIES



RECIPE BY

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