



## Linzer Cookies

Sarah's servings: 18, Sarah's skill: Medium, Baking time: 9 mins

### Ingredients

100g Soft Unsalted Butter  
50g Caster Sugar  
1 Large Egg Yolk  
125g Plain Flour  
45g Ground Almonds  
1tsp Ground Cinnamon  
4Tbsp Raspberry Jam  
2Tbsp Sieved Icing Sugar (for decoration)

---

### Method

- In the bowl of the stand mixer add the butter and sugar and beat until light and fluffy.
- Add the egg yolk and mix again until fully incorporated.
- Add the flour, ground almonds and ground cinnamon and mix until you have a soft dough.
- Wrap in cling film and place in the fridge for at least 1 hour.
- When ready to bake preheat the oven to 180 degrees centigrade (160 fan) Gas mark 4 and line 2 baking sheets with baking parchment.
- On a floured surface roll out the dough to about 2-3mm thick.
- With a fluted 6mm cutter cut out 36 circles and place on the baking trays.
- Cut out the middle of half of the cookies with a small star cutter.
- Bake for 9 minutes.
- Leave to cool and set before transferring to a wire cooling rack.
- When they are cold add 1/2 teaspoon of jam onto to the base of the whole biscuits.
- Place the biscuits with the star cutouts onto a tray and sprinkle with icing sugar.
- Place these ontop of the jam and press down slightly to sandwich together.