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Linzer Tart Cookies

Prep Time: 1 hour.

Resting Time: 1 -2 hrs. Servings: 15 to 18 Sandwich Cookies

This Is What You Need:

1 cup unsalted butter, softened

1 cup granulated sugar

2 large eggs at room temperature

2 teaspoons vanilla extract

3 cups all-purpose flour

½ teaspoon baking powder

½ teaspoon salt

1 cup raspberry jam

2 cups of powdered sugar

This Is How You Do It:

Beat butter, sugar, eggs and vanilla in a large bowl on a low speed, just until creamy.

Stir together flour, baking powder and salt; add to butter mixture, stirring until well blended.

Divide dough in half and cover.

Refrigerate 1 to 2 hours or until firm enough to handle.

Pre-heat your oven to 400 degrees.

On lightly floured surface, roll each half of the dough to about ¼ inch thick.

Roll and cut 36 cookies, create 18 – 2 ½ round solid circles and 18 – 2 ½ round cookies with a 1/2-inch round center removed.

Place on an un-greased cookie sheet.

Bake 6 to 8 minutes or until edges are firm and bottoms are very lightly browned.

Remove from cookie sheet to wire rack; cool completely.

Flip solid cookie upside down, top with 1 tablespoon raspberry or strawberry jam. Top with the cookie with the one-inch whole right side up. Dust tops with powdered sugar.