



Cranberry Linzer Cookies

READY IN



120 min.

SERVINGS



36

CALORIES



157 kcal

DESSERT

Ingredients

- 10 ounces flour
- 7 ounces almond flour
- 1 teaspoon double-acting baking powder
- 1 cup powdered sugar for dusting plus more
- 1 eggs
- 1 teaspoon ground cinnamon
- 1 cup jam
- 0.5 teaspoon salt
- 3.5 ounces sugar

- 16 tablespoons butter unsalted at room temperature (2 sticks)
- 2 teaspoons vanilla extract

Equipment

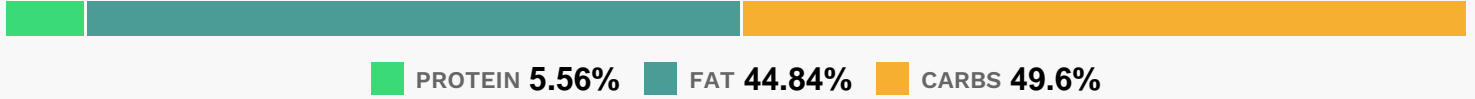
- bowl
- baking sheet
- baking paper
- oven
- wire rack
- plastic wrap
- hand mixer
- cookie cutter

Directions

- Adjust oven rack to middle and lower middle positions and preheat oven to 375°F. Line two baking sheets with parchment paper. In a medium bowl, combine almond flour, flour, baking powder, salt, and cinnamon; set aside. In a large bowl, beat together butter, sugar, and 1 cup confectioners sugar with an electric mixer until light and fluffy, about 3 minutes.
- Add vanilla and egg and beat to combine.
- Add dry ingredients and beat until just combined. Divide dough into two equal portions, wrap in plastic wrap, and let chill in fridge for at least 30 minutes.
- On a clean, lightly floured work surface, roll out one ball of dough to a rectangle roughly 8-inches by 12-inches and 1/8-inch thick. Using a heart-shaped cookie cutter (see note above) cut out an even number of cookies. Use smaller cutter to cut holes in centers of half of cookies.
- Place cookies on prepared baking sheet, leaving 1/2-inch space between each cookie. Gather cookie scrapes and re-roll until 1/8th-inch thick. Stamp more cookies. Continue until all of the dough is used up and the baking sheets are full.
- Bake cookies until golden, about 15 minutes, rotating back to front and top to bottom once during baking.
- Let cookies sit at room temperature until cool enough to handle, about 5 minutes.

- Transfer to a wire cooling rack to cool completely.
- Spread bottom halves with jam. Top with a cut-out cookie. Dust finished sandwiches with confectioners sugar.
- Serve. Uneaten cookies can be stored in an airtight container at room temperature for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:8.25, Glycemic Load:9.82, Inflammation Score:-1, Nutrition Score:1.9378261164479%

Nutrients (% of daily need)

Calories: 156.84kcal (7.84%), Fat: 7.99g (12.28%), Saturated Fat: 3.44g (21.5%), Carbohydrates: 19.87g (6.62%), Net Carbohydrates: 18.94g (6.89%), Sugar: 10.84g (12.05%), Cholesterol: 17.92mg (5.97%), Sodium: 49.8mg (2.17%), Alcohol: 0.08g (100%), Alcohol %: 0.26% (100%), Protein: 2.23g (4.45%), Selenium: 3.33µg (4.76%), Vitamin B1: 0.06mg (4.28%), Folate: 16.21µg (4.05%), Fiber: 0.93g (3.72%), Iron: 0.66mg (3.69%), Manganese: 0.07mg (3.43%), Vitamin B2: 0.06mg (3.25%), Vitamin A: 162.26IU (3.25%), Calcium: 24.01mg (2.4%), Vitamin B3: 0.47mg (2.37%), Phosphorus: 16.7mg (1.67%), Copper: 0.02mg (1.17%), Vitamin E: 0.17mg (1.16%), Vitamin C: 0.83mg (1.01%)