

Linzer Cookies

READY IN



40 min.

SERVINGS



8

CALORIES



560 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.8 cups butter
- 2.3 cups cake flour
- 0.5 teaspoon cinnamon
- 1 eggs
- 1.5 cups ground hazelnuts finely
- 0.5 teaspoon lemon rind
- 8 servings powdered sugar
- 6 ounces raspberry jam

- 0.5 cup sugar
- 0.3 teaspoon vanilla

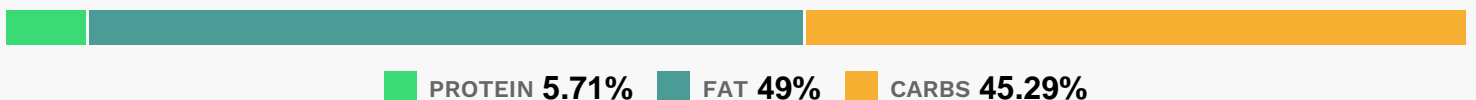
Equipment

- bowl
- oven
- wire rack
- blender
- rolling pin

Directions

- Cream butter with paddle attachment.
- Add sugar and continue creaming.
- Add the egg, lemon, and vanilla and mix.
- Add nuts and mix. Stir together dry ingredients in a bowl and add to mixer and blend. Form into disks, wrap and chill.
- Roll out dough with floured rolling pin to 1/8-inch thickness on a well floured surface.
- Cut out disks, fluted if desired, approximately 2 inches in diameter.
- Cut out the centers of half the disks with a cutter in the shape of your choice. Re-roll scraps and repeat. Chill cut out dough.
- Bake in an oven preheated to 350 degrees F for 12 minutes or until edges turn golden then cool on a wire rack.
- Heat the jam and spread the solid disks with a layer of the hot jam. Glue on the lids pressing down lightly.
- Sprinkle with powdered sugar, then fill the holes with more jam.
- Let set slightly before serving.

Nutrition Facts



Properties

Glycemic Index:42.39, Glycemic Load:33.25, Inflammation Score:-4, Nutrition Score:5.4782609058463%

Nutrients (% of daily need)

Calories: 560.14kcal (28.01%), Fat: 31.04g (47.76%), Saturated Fat: 11.94g (74.63%), Carbohydrates: 64.55g (21.52%), Net Carbohydrates: 61.17g (22.24%), Sugar: 31.52g (35.02%), Cholesterol: 66.21mg (22.07%), Sodium: 178.97mg (7.78%), Alcohol: 0.04g (100%), Alcohol %: 0.04% (100%), Protein: 8.14g (16.28%), Selenium: 16.41µg (23.45%), Manganese: 0.31mg (15.57%), Fiber: 3.38g (13.54%), Vitamin A: 562.65IU (11.25%), Iron: 1.63mg (9.05%), Calcium: 63.44mg (6.34%), Phosphorus: 59.72mg (5.97%), Vitamin E: 0.72mg (4.81%), Copper: 0.09mg (4.56%), Vitamin B2: 0.07mg (4.34%), Folate: 17.19µg (4.3%), Vitamin C: 2.92mg (3.54%), Magnesium: 10.9mg (2.73%), Zinc: 0.41mg (2.71%), Vitamin B5: 0.27mg (2.67%), Vitamin B1: 0.03mg (2.33%), Potassium: 65.61mg (1.87%), Vitamin B3: 0.38mg (1.87%), Vitamin K: 1.65µg (1.57%), Vitamin B12: 0.09µg (1.42%), Vitamin B6: 0.03mg (1.38%)