



Linzer Cookies

 Vegetarian

READY IN



240 min.

SERVINGS



24

CALORIES



198 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon cinnamon
- 1 large eggs
- 2.5 cups flour all-purpose
- 3 oz hazelnuts
- 0.5 cup brown sugar light packed
- 12 oz raspberry jam seedless
- 0.5 teaspoon salt

- 1 cup butter unsalted softened
- 1 teaspoon vanilla

Equipment

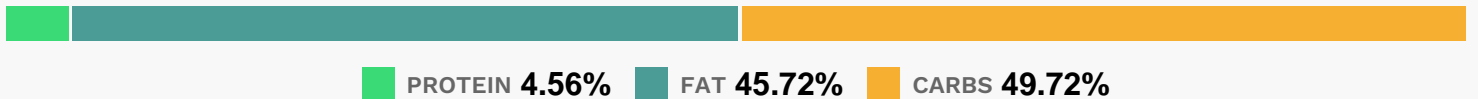
- food processor
- bowl
- baking sheet
- oven
- whisk
- plastic wrap
- baking pan
- hand mixer
- cookie cutter
- stand mixer
- wax paper
- kitchen towels
- spatula

Directions

- Put oven rack in middle position and preheat oven to 350°F.
- Toast hazelnuts in a shallow baking pan until fragrant and skins begin to loosen, about 6 minutes. Rub nuts in a kitchen towel to remove any loose skins (some skins may not come off), then cool to room temperature.
- Pulse nuts and 1/4 cup brown sugar in a food processor until nuts are finely ground.
- Whisk together flour, baking powder, salt, and cinnamon in a small bowl.
- Beat together butter and remaining 1/4 cup brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a stand mixer (preferably fitted with paddle) or 6 minutes with a handheld.
- Add nut mixture and beat until combined well, about 1 minute. Beat in egg and vanilla. Reduce speed to low and add flour mixture, mixing until just combined.

- With floured hands, form dough into 2 balls and flatten each into a 5-inch disk. Chill disks, wrapped in plastic wrap, until firm, at least 2 hours.
- Put oven racks in upper and lower thirds of oven and preheat oven to 350°F.
- Roll out 1 disk of dough into an 11-inch round (1/8 inch thick) between 2 sheets of wax paper (keep remaining dough chilled). If dough becomes too soft to roll out, rewrap in plastic and chill until firm.
- Cut out as many cookies as possible from dough with larger cookie cutter and transfer to 2 ungreased large baking sheets, arranging about 1 inch apart. Using smaller cutters, cut out centers from half of the cookies, reserving centers and rerolling along with scraps (reroll only once).
- Bake cookies, switching position of sheets halfway through baking, until edges are golden, 10 to 15 minutes total, then transfer with a metal spatula to racks to cool completely. Make more cookies from second disk.
- Spread about 1 teaspoon jam on flat side of 1 solid cookie and sandwich jam with flat side of 1 windowed cookie. Sandwich remaining cookies in same manner.
- Cookies keep, layered between sheets of wax paper or parchment, chilled in an airtight container 2 weeks.

Nutrition Facts



Properties

Glycemic Index:10.08, Glycemic Load:12.53, Inflammation Score:-3, Nutrition Score:4.0456521329672%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 197.84kcal (9.89%), Fat: 10.16g (15.63%), Saturated Fat: 5.1g (31.9%), Carbohydrates: 24.87g (8.29%), Net Carbohydrates: 24.01g (8.73%), Sugar: 11.54g (12.83%), Cholesterol: 28.09mg (9.36%), Sodium: 67.38mg (2.93%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 2.28g (4.56%), Manganese: 0.32mg (16.07%), Vitamin B1: 0.13mg (8.57%), Selenium: 5.57µg (7.96%), Folate: 30.7µg (7.68%), Vitamin B2: 0.09mg (5.41%), Vitamin E: 0.8mg

(5.32%), Iron: 0.92mg (5.13%), Vitamin A: 248.38IU (4.97%), Copper: 0.1mg (4.96%), Vitamin B3: 0.85mg (4.25%), Phosphorus: 35.46mg (3.55%), Fiber: 0.86g (3.45%), Magnesium: 10.12mg (2.53%), Calcium: 21.22mg (2.12%), Vitamin C: 1.47mg (1.78%), Potassium: 60.55mg (1.73%), Vitamin B6: 0.03mg (1.71%), Zinc: 0.22mg (1.49%), Vitamin B5: 0.14mg (1.41%), Vitamin D: 0.18µg (1.22%), Vitamin K: 1.22µg (1.16%)