



## Linzer Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



327 kcal

DESSERT

## Ingredients

- 1 teaspoon double-acting baking powder
- 14 ounces blanched almonds and whole finely
- 1.5 cups butter softened
- 3.3 cups cake flour sifted
- 2 eggs
- 1 teaspoon ground cinnamon
- 30 servings powdered sugar
- 30 servings raspberry jam
- 1 cup sugar

1 teaspoon vanilla extract

## Equipment

baking sheet

oven

mixing bowl

## Directions

Cream butter in a large mixing bowl; gradually add 1 cup sugar, beating until light and fluffy.

Add eggs and vanilla, beating well; stir in ground almonds, mixing well.

Sift together flour, baking powder, and cinnamon in a small mixing bowl; gradually add to creamed mixture, stirring well after each addition. Cover and refrigerate overnight.

Roll one-fourth of dough to 1/4- inch thickness between two pieces of waxed paper, keeping remaining dough chilled until ready to use.

Cut with a fluted 2-inch round cutter; place half of cookies on lightly greased cookie sheets.

Cut centers from remaining cookies, using a 3/4- inch round cutter; place on lightly greased cookie sheets.

Bake at 350 for 10 to 12 minutes.

Remove from cookie sheets, and cool on wire racks. Repeat procedure with remaining dough.

Spread a small amount of jam on the bottom of each solid cookie. Top with remaining cookies to make sandwiches. Sift powdered sugar over tops of cookies. Fill cut-outs with jam. Store in airtight containers.

## Nutrition Facts



**PROTEIN 6.02%** **FAT 44.89%** **CARBS 49.09%**

## Properties

Glycemic Index:11.3, Glycemic Load:18.68, Inflammation Score:-3, Nutrition Score:5.9317391151967%

## Nutrients (% of daily need)

Calories: 326.77kcal (16.34%), Fat: 16.7g (25.69%), Saturated Fat: 6.48g (40.53%), Carbohydrates: 41.08g (13.69%), Net Carbohydrates: 39.18g (14.25%), Sugar: 24.87g (27.63%), Cholesterol: 35.31mg (11.77%), Sodium: 100.72mg (4.38%), Alcohol: 0.05g (100%), Alcohol %: 0.08% (100%), Protein: 5.04g (10.08%), Vitamin E: 3.52mg (23.45%), Manganese: 0.37mg (18.71%), Selenium: 7.44µg (10.63%), Magnesium: 40.4mg (10.1%), Phosphorus: 92.41mg (9.24%), Copper: 0.18mg (9.23%), Vitamin B2: 0.14mg (8.11%), Fiber: 1.9g (7.59%), Vitamin A: 300.88IU (6.02%), Calcium: 50.34mg (5.03%), Iron: 0.74mg (4.11%), Zinc: 0.57mg (3.83%), Folate: 14.99µg (3.75%), Potassium: 124.05mg (3.54%), Vitamin B3: 0.62mg (3.09%), Vitamin B1: 0.04mg (2.76%), Vitamin C: 1.76mg (2.14%), Vitamin B5: 0.16mg (1.64%), Vitamin B6: 0.03mg (1.49%)