



Linzer Sandwich Cookies

 Vegetarian

READY IN



240 min.

SERVINGS



26

CALORIES



167 kcal

DESSERT

Ingredients

- 0.8 cup hazelnuts (filberts)
- 0.5 cup brown sugar light packed
- 2.5 cups flour all-purpose
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 0.5 teaspoon salt
- 0.3 teaspoon ground cinnamon
- 1 cup butter softened

- 1 eggs
- 1 teaspoon vanilla
- 1 serving powdered sugar
- 0.5 cup raspberry jam seedless

Equipment

- food processor
- bowl
- baking sheet
- oven
- wire rack
- plastic wrap
- baking pan
- hand mixer
- cookie cutter
- kitchen towels
- rolling pin

Directions

- Heat oven to 350°F.
- Spread hazelnuts in ungreased shallow baking pan.
- Bake uncovered about 6 minutes, stirring occasionally. Rub nuts in a kitchen towel to remove loose skins (some skins may not come off); cool 5 to 10 minutes. Turn off oven.
- In food processor bowl with metal blade, place nuts and 1/4 cup of the brown sugar . Cover; process with about 10 on-and-off pulses, 2 to 3 seconds each, until nuts are finely ground but not oily.
- In small bowl, mix flour, cream of tartar, baking soda, salt and cinnamon; set aside.
- In large bowl, beat butter and remaining 1/4 cup brown sugar with electric mixer on medium speed about 3 minutes or until smooth.

- Add nut mixture; beat about 1 minute or until mixed. Beat in egg and vanilla. With spoon, stir in flour mixture about 1 minute or just until blended. Shape dough into 2 balls; flatten each ball into a disk. Wrap separately in plastic wrap; refrigerate at least 2 hours until firm.
- Heat oven to 425°F.
- Remove 1 dough disk from refrigerator. On well floured surface, roll dough with floured rolling pin until about 1/8 inch thick.
- Cut with 2 1/2-inch cookie cutter in desired shape. On ungreased cookie sheets, place cutouts about 1 inch apart.
- Roll and cut other half of dough. Using a 1-inch square or round cutter, cut out the center of half of the cookies. Reroll dough centers and cut out more cookies.
- Bake 4 to 5 minutes or until edges are light golden brown.
- Remove from cookie sheets to cooling rack. Cool about 10 minutes.
- Lightly sprinkle powdered sugar over cookies with center cutouts. Or drizzle with powdered sugar icing, and sprinkle with colored sugars or decors.
- Spread about 1 teaspoon raspberry jam over bottom side of each whole cookie. Top with a cutout cookie. Cool completely, about 1 hour.

Nutrition Facts



PROTEIN 4.91% **FAT 50.38%** **CARBS 44.71%**

Properties

Glycemic Index:7.69, Glycemic Load:9.11, Inflammation Score:-2, Nutrition Score:3.6330434777167%

Flavonoids

Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg 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: 167.04kcal (8.35%), Fat: 9.47g (14.57%), Saturated Fat: 4.71g (29.46%), Carbohydrates: 18.91g (6.3%), Net Carbohydrates: 18.16g (6.61%), Sugar: 7.79g (8.66%), Cholesterol: 25.07mg (8.36%), Sodium: 149.01mg (6.48%), Alcohol: 0.05g (100%), Alcohol %: 0.18% (100%), Protein: 2.08g (4.16%), Manganese: 0.31mg (15.29%), Vitamin B1: 0.12mg (7.92%), Selenium: 4.95µg (7.07%), Folate: 27.73µg (6.93%), Vitamin E: 0.76mg (5.03%), Vitamin B2:

0.08mg (4.66%), Iron: 0.82mg (4.58%), Vitamin A: 228.07IU (4.56%), Copper: 0.09mg (4.36%), Vitamin B3: 0.78mg (3.92%), Phosphorus: 29.91mg (2.99%), Fiber: 0.74g (2.97%), Potassium: 89.89mg (2.57%), Magnesium: 9.34mg (2.34%), Vitamin B6: 0.03mg (1.55%), Calcium: 13.87mg (1.39%), Zinc: 0.21mg (1.37%), Vitamin B5: 0.13mg (1.27%), Vitamin K: 1.15µg (1.1%)