



Linzer Sandwich Cookies

 Vegetarian

READY IN



240 min.

SERVINGS



26

CALORIES



197 kcal

DESSERT

Ingredients

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

- ☐ 26 servings powdered sugar
- ☐ 0.5 cup raspberry jam seedless
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla

Equipment

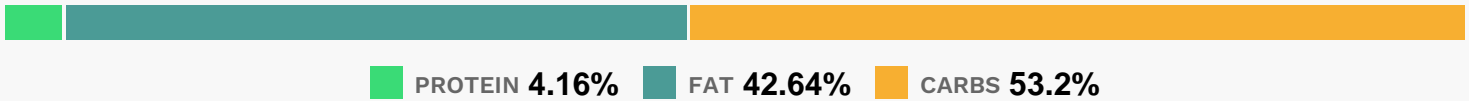
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ baking pan
- ☐ hand mixer
- ☐ cookie cutter
- ☐ kitchen towels
- ☐ rolling pin

Directions

- ☐ Heat oven to 350F.
- ☐ 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 425F.
- ☐ 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



Properties

Glycemic Index:7.69, Glycemic Load:9.11, Inflammation Score:-2, Nutrition Score:3.6430434785459%

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: 196.97kcal (9.85%), Fat: 9.47g (14.57%), Saturated Fat: 4.71g (29.46%), Carbohydrates: 26.58g (8.86%), Net Carbohydrates: 25.84g (9.4%), Sugar: 15.31g (17.01%), Cholesterol: 25.07mg (8.36%), Sodium: 149.17mg (6.49%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Protein: 2.08g (4.16%), Manganese: 0.31mg (15.31%), Vitamin B1: 0.12mg (7.92%), Selenium: 5µg (7.14%), Folate: 27.73µg (6.93%), Vitamin E: 0.76mg (5.03%), Vitamin B2: 0.08mg

(4.74%), Iron: 0.83mg (4.61%), Vitamin A: 228.07IU (4.56%), Copper: 0.09mg (4.39%), Vitamin B3: 0.78mg (3.92%), Phosphorus: 29.91mg (2.99%), Fiber: 0.74g (2.97%), Potassium: 90.05mg (2.57%), Magnesium: 9.34mg (2.34%), Vitamin B6: 0.03mg (1.55%), Calcium: 13.95mg (1.39%), Zinc: 0.21mg (1.37%), Vitamin B5: 0.13mg (1.27%), Vitamin K: 1.15µg (1.1%)