



Raspberry Linzer Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



95 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 cup blanched almonds and whole
- 4 large egg yolk
- 7.5 ounces flour all-purpose divided ()
- 0.7 cup granulated sugar
- 0.5 teaspoon ground cinnamon
- 0.5 teaspoon lemon zest grated
- 2 teaspoons powdered sugar

- 6 tablespoons raspberry jam with seeds
- 0.3 teaspoon salt
- 0.5 cup butter unsalted softened

Equipment

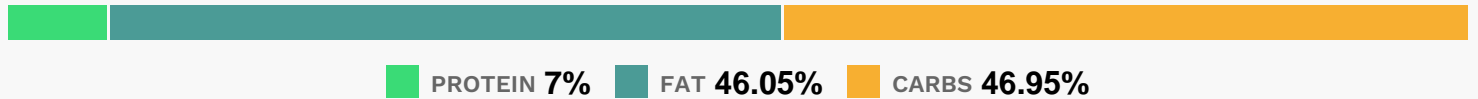
- food processor
- bowl
- baking sheet
- baking paper
- oven
- knife
- whisk
- blender
- plastic wrap
- cookie cutter
- measuring cup

Directions

- Weigh or lightly spoon 25 ounces (about 1/2 cup) flour into a dry measuring cup; level with a knife.
- Combine 25 ounces flour and almonds in a food processor; process until finely ground. Weigh or lightly spoon remaining 25 ounces (about 1 cup plus 2 tablespoons) flour into a dry measuring cup.
- Combine almond mixture, remaining 25 ounces flour, baking powder, cinnamon, and salt, stirring well with a whisk.
- Place granulated sugar, butter, and rind in a large bowl; beat with a mixer at medium speed until light and fluffy (about 3 minutes).
- Add egg yolks; beat until well blended. Beating at low speed, gradually add flour mixture; beat just until a soft dough forms. Turn dough out onto a sheet of plastic wrap; knead lightly 3 times or until smooth. Divide dough into 2 equal portions; wrap each portion in plastic wrap. Chill 1 hour.

- Preheat oven to 35
- Roll each dough portion into a 1/8-inch thickness on a floured surface; cut with a 2-inch rectangular cookie cutter with fluted edges to form 36 cookies. Repeat procedure with remaining dough portion; use a 1-inch rectangular fluted cutter to remove centers of 36 rectangles. Arrange 1 inch apart on baking sheets lined with parchment paper.
- Bake, 1 batch at a time, at 350 for 10 minutes or until edges are lightly browned. Cool on pans 5 minutes.
- Remove from pans; cool on wire racks.
- Spread center of each whole cookie with about 1/2 teaspoon preserves.
- Sprinkle cutout cookies with powdered sugar.
- Place 1 cutout cookie on top of each whole cookie.

Nutrition Facts



Properties

Glycemic Index:8.25, Glycemic Load:7.1, Inflammation Score:-1, Nutrition Score:2.3578260735325%

Nutrients (% of daily need)

Calories: 94.74kcal (4.74%), Fat: 4.95g (7.62%), Saturated Fat: 1.95g (12.17%), Carbohydrates: 11.36g (3.79%), Net Carbohydrates: 10.81g (3.93%), Sugar: 5.61g (6.24%), Cholesterol: 27.18mg (9.06%), Sodium: 25.18mg (1.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.69g (3.39%), Vitamin E: 0.95mg (6.37%), Manganese: 0.11mg (5.58%), Selenium: 3.29µg (4.7%), Vitamin B2: 0.07mg (4.01%), Folate: 15.73µg (3.93%), Vitamin B1: 0.06mg (3.8%), Phosphorus: 33.08mg (3.31%), Magnesium: 10.93mg (2.73%), Iron: 0.47mg (2.6%), Copper: 0.05mg (2.49%), Vitamin B3: 0.47mg (2.37%), Fiber: 0.56g (2.23%), Vitamin A: 106.36IU (2.13%), Calcium: 16.57mg (1.66%), Zinc: 0.19mg (1.29%)