



Serious Cookies: Linzer Cutout Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



155 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 4 ounces brown sugar
- ☐ 0.3 cup butter ()
- ☐ 1 ounce butter melted
- ☐ 8 ounces powdered sugar
- ☐ 2 ounces cornstarch
- ☐ 1 large eggs
- ☐ 3.5 ounces granulated sugar

- ☐ 1.5 ounces cup heavy whipping cream
- ☐ 9 ounces raspberry jam seedless
- ☐ 0.5 teaspoon salt
- ☐ 2 ounces cream sour
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon vanilla extract
- ☐ 3.5 ounces shortening

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

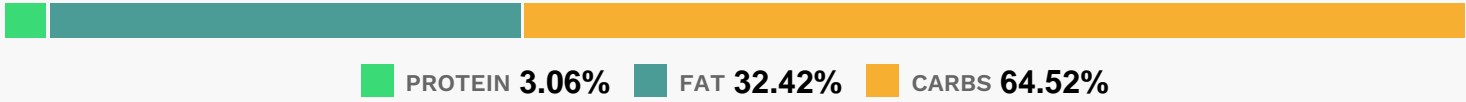
Directions

- ☐ **Cookie Procedure** In a large bowl, beat together the shortening, butter, sour cream, sugars, salt, baking powder, and vanilla.
- ☐ Add the egg, beating until fluffy.
- ☐ Whisk the flour and cornstarch together and stir in. Divide the dough in half, form into disks, wrap well, and refrigerate for 30 minutes. Preheat the oven to 350 degrees F.
- ☐ Remove the chilled dough from the refrigerator and roll it 1/8 inch thick on a lightly floured surfaced.
- ☐ Cut into 2 1/2- to 3-inch rounds.
- ☐ Cut a smaller shape (circle, diamond, heart, or other shape, depending on the cutters you have) in the center of half of the rounds to make the tops of the cookies.
- ☐ Place the cookies on lightly greased or parchment-lined baking sheets and bake them for 8 to 10 minutes, until they're very lightly browned on the edges.
- ☐ Remove from the oven and cool on racks.
- ☐ **Frosting Procedure**
- ☐ Combine the frosting ingredients and put a thin layer of frosting on the cookies with cutouts.

- ☐
- Place them on a rack to drain and dry.

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Nutrition Facts



Properties

Glycemic Index:10.89, Glycemic Load:9.39, Inflammation Score:-1, Nutrition Score:1.8799999770911%

Nutrients (% of daily need)

Calories: 155.36kcal (7.77%), Fat: 5.64g (8.67%), Saturated Fat: 2.39g (14.95%), Carbohydrates: 25.24g (8.41%), Net Carbohydrates: 24.91g (9.06%), Sugar: 15.54g (17.27%), Cholesterol: 12.51mg (4.17%), Sodium: 65.8mg (2.86%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 1.2g (2.4%), Selenium: 3.76µg (5.38%), Vitamin B1: 0.07mg (4.74%), Folate: 17.56µg (4.39%), Vitamin B2: 0.06mg (3.66%), Manganese: 0.07mg (3.32%), Iron: 0.51mg (2.86%), Vitamin B3: 0.52mg (2.62%), Phosphorus: 18.7mg (1.87%), Vitamin A: 93.75IU (1.87%), Vitamin E: 0.27mg (1.79%), Vitamin K: 1.72µg (1.64%), Calcium: 15.77mg (1.58%), Fiber: 0.33g (1.31%), Copper: 0.02mg (1.2%)