

HAZELNUT RASPBERRY LINZER COOKIES

SERVES: 18-20 sandwich cookies

INGREDIENTS

2 cups all-purpose flour
1/2 cup ground hazelnuts
3/4 cup unsalted butter, softened
1/2 cup powdered sugar
2 large egg yolks
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup raspberry jam
1/4 cup whole hazelnuts, finely chopped
Additional powdered sugar for dusting

METHOD

1. In a large bowl, cream together softened butter and powdered sugar until light and fluffy, about 3-4 minutes. Add egg yolks and vanilla extract, mixing until fully incorporated.
2. In a separate bowl, whisk together flour, ground hazelnuts, and salt.
3. Gradually add dry ingredients to wet ingredients, mixing until a soft dough forms.
4. Divide dough in half, wrap each portion in plastic wrap, and refrigerate for 1 hour.
5. Preheat oven to 350°F and line baking sheets with parchment paper.
6. Roll out chilled dough on a lightly floured surface to 1/8-inch thickness.
7. Cut out cookie rounds using a 2-inch round cookie cutter.
8. For half the cookies, use a smaller cookie cutter to create a center cutout.
9. Bake cookies for 10-12 minutes, until edges are lightly golden.
10. Allow cookies to cool completely on a wire rack.
11. Spread raspberry jam on the solid cookie bases.
12. Dust the cutout cookies with powdered sugar.
13. Carefully place cutout cookies on top of jam-covered bases.
14. Sprinkle edges with finely chopped hazelnuts.