

## These Jam-Filled Linzer Cookies Are a Holiday Favorite

Delicate, buttery, and filled with sweet jam,



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Dough:

2 cups all-purpose flour

$\frac{1}{2}$  tsp ground cinnamon

$\frac{1}{4}$  tsp salt

$\frac{3}{4}$  cup unsalted butter, softened

$\frac{1}{2}$  cup granulated sugar

1 large egg

1 tsp vanilla extract

1 tsp lemon zest

$\frac{1}{2}$  cup ground almonds (or almond flour)

For the Filling:

$\frac{1}{2}$  cup raspberry or strawberry jam (or your favorite jam)

For Dusting:

Powdered sugar

### DIRECTIONS

1. **Prep the Oven:** Preheat to 350°F (175°C). Line baking sheets with parchment paper.
2. **Mix the Dry Ingredients:** In a medium bowl, whisk together:
  3. Flour
  4. Cinnamon
  5. Salt
6. Set aside.
7. **Cream the Wet Ingredients:** In a large bowl, beat butter and sugar until light and fluffy. Add egg, vanilla extract, and lemon zest, mixing until well combined.
8. **Combine the Dough:** Gradually mix in the dry ingredients, followed by the ground almonds. Mix until the dough just comes together.
9. **Chill:** Divide the dough in half, wrap in plastic wrap, and chill for at least 1 hour.
10. **Roll and Cut:** Roll out chilled dough on a lightly floured surface to  $\frac{1}{8}$ -inch thick. Cut out cookies using a round cutter. For half of the cookies, use a smaller cutter to make a center window.
11. Place all cookies on prepared baking sheets.
12. **Bake:** Bake for 8-10 minutes, until edges are just golden. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.
13. **Assemble the Sandwiches:** Spread a small amount of jam on the flat side of each solid cookie. Top with a cut-out cookie, pressing gently.
14. **Dust and Serve:** Dust with powdered sugar and serve!

