

Yuzu Linzer Cookies - A Bright Citrus Twist on a Classic

Yuzu Linzer Cookies - A Citrusy Take on a Timeless Treat



OVEN
350°F

TIME
3 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup almond flour
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 egg yolk
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/2 cup yuzu jam or marmalade
- Powdered sugar, for dusting

DIRECTIONS

- Step 1: Cream Butter and Sugar:** In a large mixing bowl, cream together softened butter and sugar until light and fluffy (about 2-3 minutes).
- Step 2: Add Egg and Vanilla:** Mix in the egg yolk and vanilla extract until fully incorporated.
- Step 3: Combine Dry Ingredients:** In a separate bowl, whisk together the all-purpose flour, almond flour, and salt.
- Gradually add to the wet ingredients, mixing until a soft, smooth dough forms.
- Step 4: Chill the Dough:** Divide dough in half, flatten into discs, wrap in plastic wrap, and chill for at least 1 hour.
- Step 5: Roll & Cut:** Preheat oven to 350°F (175°C) and line baking sheets with parchment paper.
- Roll out dough to about 1/8 inch thickness on a floured surface.
- Cut out cookie rounds, and use a smaller cutter to cut "windows" in half of them.
- Step 6: Bake:** Transfer to baking sheets and bake for 10-12 minutes, or until edges are just golden.
- Let cool completely on wire racks before filling.
- Step 7: Assemble:** Spread a generous layer of yuzu jam onto the bottom halves of the full cookies.
- Top with the windowed cookies and gently press together.
- Dust with powdered sugar before serving.

SWAPS & NOTES

& Swaps Yuzu Jam : Specialty Asian markets or online stores often carry it.

Sub with lemon curd, apricot jam, or orange marmalade if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/yuzu-linzer-cookies-a-bright-citrus-twist-on-a-classic/>

Almond Flour : Gives the cookies their classic nutty crumb.

Can be replaced with hazelnut flour for variation.