

Michaela's Linzer Cookies



450g/1 1/2 cup plain/all-purpose flour
150g/1/2 + 1/8 cup icing/powdered sugar
3 egg yolks
300g/1 1/4 cup grated unsalted butter (it's easier to work it into the dough)
Pinch of grated lemon zest
Jam (cranberry, red/black-currant, apricot, raspberry...)

Work all ingredients using hands into a soft dough, wrap it in clingfilm (or anything similar) and put into the refrigerator for at least a day.

Then roll out into about 1cm/1/2 inch thick and cut out cookies (shapes of your choice, we usually use circles, flowers, hearts...). Make half of the cookies with a "hole" in the middle (use a smaller cookie cutter to cut out the "hole").

Line a baking tin with parchment/baking paper and bake the cookies at 180C/350F for about 8 -15 minutes, more or less (depends on your oven - keep checking). The cookies should have a light brownish/pinkish colour and may brown around the edges.

Let the cookies cool off, even until the next day. Then use a thin layer of jam to stick each cut-out cookie together with a "holed" cookie - it looks nice when you see the jam in the hole.

*You can make cookies without "holes" as well, they taste nice anyway. ;)

Finally, dust with a bit of icing sugar or drizzle with melted chocolate. They taste nice even "bare".