Linzer cookies
Makes 5 dozen 3-inch cookies for 30 jam sandwiches

1/2 cup almonds
1/3 cup sugar
2 1/4 cups flour
1 1/2 teaspoon cinnamon
1/4 teaspoon salt
1 cup (2 sticks) unsalted butter, at room temperature
1 egg
1/2 teaspoon finely grated lemon zest
2 tablespoons lemon juice
1 jar Bonnie’s Raspberry Jam
1/2 cup confectioner’s sugar, for dusting.

1. Heat the oven to 350 degrees. Have on hand 2 or 3 baking sheets. Line them with baker's parchment.

2. In a food processor fitted with the metal blade, process the almonds and the sugar until finely ground. In a separate bowl, whisk the flour, cinnamon, and salt until combined

3. In a bowl or stand mixer with the paddle attachment, mix the butter on medium-low speed until smooth. Add the ground almonds, egg, lemon zest, and lemon juice. Mix on low speed until combined. Add the dry ingredients 1/2 cup at a time, and mix on low speed until combined, scraping down the sides as necessary.

4. Turn the dough onto the counter and divide in half. Shape each half into a flat rectangle. Roll between 2 sheets of parchment to a thickness of 1/4 inch. Refrigerate for 15 minutes.

5. Remove the dough from the refrigerator, and peel off the top parchment sheet. Flip the dough onto a clean parchment-lined baking sheet. Peel off the top parchment and cut into 3-inch shapes, such as wreaths and stars. If using multiple shapes, cut an even number of each to make the jam sandwiches. With a small cutter or pastry tip, cut out a circle in the center of each of half the shapes to make the tops of the sandwiches. Use a straw to cut out multiple holes, if you like. Reserve and re-roll the scraps until all of the dough is used.

6. Bake for 9 to 11 minutes, or until lightly browned. Set on wire racks to cool completely.

7. To assemble: Place the tops on one baking sheet. Use a small strainer to dust them with confectioner’s sugar. Turn the bottoms upside-down (so the flat side is facing up) and spread with a scant teaspoon of jam. Carefully place the tops over the jam and gently press. Store in an airtight tin between layers of waxed paper for up to 3 days, or freeze for 1 month.
Alternatively, store the unfilled cookies for up to a week in an airtight container and assemble at the last minute.

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