



Classic Almond Linzer Cookies

with Apricot & Raspberry Preserves

 2,5h  2 Servings

Inspired by the Linzertorte, an Austrian tart dating back to 1653, these festive cookies are a beautiful adornment to any table. Toasted almonds supply the perfect nutty flavor, while lemon zest and almond extract add a sweet brightness to the dough. A jammy center of fruit preserves and dusting of confectioners' sugar completes this classic cookie. (2p-plan makes 16 cookies; 4p-plan makes 32—nutrition reflects 1 cookie)

What we send

- 2 (1 oz) sliced almonds ³
- 1 lemon
- 2 (2½ oz) confectioners' sugar
- 5 oz all-purpose flour ⁴
- ¼ oz almond extract
- 4 (½ oz) raspberry jam
- 4 (½ oz) apricot preserves

What you need

- 7 Tbsp butter ²
- kosher salt
- 1 large egg yolk ¹
- vanilla extract
- all-purpose flour ⁴

Tools

- 2 rimmed baking sheets
- microplane or grater
- food processor
- parchment paper

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 150kcal, Fat 7g, Carbs 21g, Protein 2g



1. Prep ingredients

Preheat oven to 375°F with racks in the upper and lower thirds. Spread **almonds** on a rimmed baking sheet. Bake on upper oven rack until lightly browned and toasted, 8-10 minutes. Cool to room temperature.

Cut **7 tablespoons butter** into ½-inch pieces; keep chilled in fridge. Finely grate **all of the lemon zest**.



4. Bake cookies

Using a smaller cutter, cut out centers of **half of the dough rounds** (bake or discard).

Bake on upper and lower oven racks until edges are lightly browned, switching and rotating sheets halfway through, 8-12 minutes. Let cool completely.



2. Make dough

Process **almonds** and **half the confectioners' sugar** in a processor until finely ground, 30-60 seconds. Add **flour** and **¼ teaspoon salt**; process until combined. Add **chilled butter** and **lemon zest**; pulse until mixture resembles coarse meal, 15-20 pulses. Add **1 large egg yolk**, **½ teaspoon vanilla**, and **¼ teaspoon almond extract**; process until dough forms ball, 30-60 seconds.



5. Assemble cookies

Using a fine mesh sieve, dust **remaining confectioners' sugar** in an even layer over **cookies with cut out hole**. Turn remaining cookies flat side up; spoon **1 teaspoon of desired jam** into center, spreading out slightly. Top with sugar-dusted cookies.



3. Cut cookies

Form **dough** into a disk, wrap in plastic, and refrigerate for 30 minutes. Line 2 rimmed baking sheets with parchment paper.

On a **lightly floured** work surface, roll dough until ⅛-inch thick. Using a 2½-inch fluted round cookie cutter, cut out rounds. Gather, re-roll, and cut scraps (should yield 32 rounds). Space rounds ¾-inch apart on prepared baking sheets.



6. Serve

Enjoy!