



# Linzer Tarts

Makes 12 large cookies.



- 1 ¼ cup butter – softened to room temperature
- 2/3 cup granulated sugar
- 2 cups all-purpose flour – sifted (divided into ½ cup servings to add slowly to mixture) – plus a little extra for rolling out the dough
- 1 ¾ cup ground almond (about 8oz raw almonds. I blend in a Vitamix blender)
- 3 cups all-purpose flour – plus a little extra for rolling out the dough
- 1/8 teaspoon ground cinnamon

Raspberry jam

Powdered (confectioners') sugar (to dust on top)

Beat sugar and butter until light and fluffy. Add ground almonds and cinnamon, then ½ cup flour at a time until you have a stiff dough

Separate dough into two balls, then wrap in plastic wrap. Refrigerate for about an hour.

Preheat oven to 325° and line baking sheets with parchment paper.

Flour working surface and rolling pin (may need to do this more than once.) Roll dough to about ¼ inch thickness. Use large cookie cutter to make shapes and a small instrument to make round hole in the middle of half of them. (I used a bottle cap from a soda bottle.) Re-roll the scraps and do again. Arrange on cookie sheet about a ½ inch apart.

Bake 10 to 15 minutes or until lightly brown. Transfer baking sheet to a cooling rack. Do not move them from baking sheet until they've cooled or they will crumble.

Take second ball from refrigerator and repeat.

Spread thin layer of jam on pieces without circular cutout – top those with the ones with the cutout and fill circle with jam. Dust with powdered sugar.

Even better the next day after being stored in an air-tight container.

Enjoy,

Lori Ann Bailey

