

Christmas Recipe Linzer Cookies

Prep time 40 mins

Cook time 8-10 mins

Total time ~ 2 hrs

Ingredients

- 1 Cup softened butter
 - 1/2 Cup powdered sugar
 - 1 tsp vanilla
 - 1/4 tsp salt
 - 2 Cups flour
- FOR ASSEMBLY:
- 1-2 Tbsp powdered sugar
 - 3-4 Tbsp strawberry or raspberry jam

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Directions

- In a large bowl, cream butter & sugar until soft & fluffy, about 2 mins, on med speed.
- Add vanilla & salt, cont' to beat until fully incorporated. Gradually add flour and mix until forms dough mass.
- Use your hands to form dough into a ball, shape into a disc. Cover tightly in cling film, chill in fridge for 30 mins.
- Preheat oven to 350 F and line baking sheets.
- Once dough is chilled, roll into 1/4" thick. Use large cookie cutter to cut cookies, use a smaller cutter to cut hole in half of the cookies.
- Place cookies 1/2" apart & chill for 10 mins.
- Bake for 8-10 mins until edges brown, let cool 5 mins then transfer.
- Spread jam on cooled, large cookies, then place cookie with hole on top. Dust assembled cookies with powdered sugar.

Makes ~ 14 cookies.

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