

INGREDIENTS

- 1 & ½ sticks of butter
- ½ cup powdered sugar, sifted
- 2 egg yolks
- 2 tsp vanilla extract
- Zest of 1 lemon
- 1 & ½ cups all purpose flour
- 1 tsp salt
- 8 oz raspberry jam
- Additional powdered sugar for dusting the cookies

DIRECTIONS

Cream together the butter and powdered sugar

Add the egg yolks one at a time, add the vanilla, and the lemon zest. Mix on medium speed.

Whisk together the flour and salt, then add it to the dry ingredients. Mixing just until combined.

Wrap the dough in parchment paper, and refrigerate for 2 hours.

Preheat the oven to 350 degrees F

Line your baking sheets with parchment paper

Divide the dough in half.

Dust your work surface with a little bit of flour to prevent the dough from sticking.

Roll out one half of the dough to around ¼ of an inch thickness and use this for the bottoms of your linzer cookies.

Roll the second half of the dough out and use this for the tops of the linzer cookies.

Arrange the cookies on a baking sheet lined with parchment paper.

Bake 10-12 minutes, until the edges just start to brown.

Cool cookies on a baking rack. Once cool, sprinkle the tops of the cookies with powdered sugar.

Then assemble the cookies, spreading a thin amount of jam on the bottoms, and carefully placing the top cookie on top of the jam.

Enjoy!