

Cookies for Santa: Day 3 Linzer Tarts

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Linzer Tarts

Linzer Tarts are delicious, sugar coated cookie sandwiches that are filled with raspberry jam. They trace their roots to a traditional Austrian tart that consists of a buttery crust filled with jam. Bakers in Austria began making smaller versions of the torte and the Linzer Tarts that we know were born. Immigrants from Austria and Germany brought the recipe to America and they quickly became a holiday favorite. While I love the jam filled cookies, for a tasty twist I fill half of mine with chocolatey, nutty Nutella. This recipe makes 18 sandwich cookies.

Ingredients

1 cup unsalted butter, softened

- ½ cup confectioners sugar
- 1 tsp lemon zest
- 1 tsp vanilla extract
- 2 cups flour
- 1/4 tsp salt
- 1 Tbsp water, if needed
- Raspberry jam or Nutella for filling

Instructions

Beat butter and sugar until light and fluffy, approximately 1 minute. Add the lemon zest and vanilla and beat until combined, scraping down the bowl. With the mixer running on low, add the salt and flour about 1/4 cup at a time until large clumps form. Add the water if needed. (The dough may be crumbly) Shape the dough into a flat disk, wrap in plastic and refrigerate for about an hour. Line baking sheets with parchment paper. Roll the dough into ¼" thickness and cut out cookies using a 2 inch round or fluted cookie cutter. Repeat with scraps, adding the cookie cutouts to the baking sheets. Take half the cookies and using a smaller cookie cutter cut out the middle. (Be sure that you have equal bottoms and tops!) Refrigerate the cookies for a couple of hours on the sheet trays. Preheat the oven to 350° F. Bake for 10-12 minutes or until the edges of the cookies turn golden brown. Transfer the cookies to a rack to cool. Once cooled add the jam or Nutella to the bottom cookies. Top with cutout cookies and dust the cookies powdered sugar.

