

Linzer Torte Cookies

Recipe By *Cook Up a Wedding*



Cooking and Prep:  25
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Serves:  20

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Here's a simple way to make these classic cookies, starting with a basic, easy [dough recipe](#).

Ingredients (3)

Main ingredients

- 1 recipe [basic cookies](#)
- [Tuscanini Jam](#)
- confectioners' sugar, for sprinkling

Start Cooking

For the Cookies

1. Put oven racks in upper and lower thirds of the oven and preheat the oven to 375°F (190°C).
2. Form dough into circles and arrange on two large, ungreased baking sheets, placing slices about one inch apart.
3. Bake cookies, switching position of sheets halfway through baking, until edges are golden, 12–15 minutes total. Cool on sheets for three minutes, then transfer with a metal spatula to racks to cool completely.
4. When cookies are cooled. sandwich two cookies together with jam in the middle. Sprinkle top with confectioners' sugar.