

Linzer Tart Cookies

Recipe By Chanie Nayman



Cooking and Prep:  30
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

My mother and I have become known for this cookie. People tell me that when they see this cookie at a kiddush, they knew they'll see me too! It's my go-to recipe when I'm looking for an elegant presentation, yet they are simple enough for anybody to put together. One of the things I love about them is that they freeze beautifully, so you can already make them now for your mishloach manos packages.

Ingredients (12)

Filling

1/2 cup **Tuscanini Raspberry** or strawberry jam

Topping

confectioners' sugar

slivered almonds

Dough

- 1 and 1/2 cups flour
 - 1/2 teaspoon **Haddar Baking Powder**
 - 1/2 cup finely ground almonds
 - 1/4 teaspoon salt
 - 1/2 teaspoon cinnamon
 - 3/4 cup margarine, softened (use soy-free, if needed)
 - 2 egg yolks
 - 1 teaspoon **Gefen Vanilla Extract**
 - 3/4 cup sugar
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Start Cooking

Make the Cookies

1. Preheat oven to 300 degrees Fahrenheit (150 degrees Celsius).
2. In a medium bowl, combine flour, baking powder, almonds, salt, and cinnamon with a fork.
3. Cream margarine and sugar in a mixer. Add dry ingredients. Add egg yolks and vanilla extract and beat at medium speed until just combined. Don't overmix.
4. Roll dough into one-inch (two- and- a- half-cm) balls. Place balls two inches apart on a cookie sheet lined with Gefen Easy Baking Parchment Paper. With your fingers, reshape the cookie into a round cookie shape, and make an indent with your index finger in the middle of the cookie.
5. Bake for 20–22 minutes, or until just golden brown at edges.
6. When the cookies are cool, sift confectioners' sugar on top. Using a teaspoon, place a spoonful of jam in the center of each cookie. Place three almond slivers in the center as shown in the picture.

Note:

These cookies freeze beautifully, with or without the garnish.

Tip:

For added flavor, add one teaspoon of grated lemon peel to the jam before filling the cookies.