

PALEY FAMILY Holiday Screening Watch Party Recipes



CLASSIC LINZER COOKIES

Directions

1. In a medium bowl, whisk together almond flour, all-purpose flour, cinnamon, cloves, and salt. In a small bowl, whisk together egg and vanilla.
2. In a large bowl, using a hand mixer, beat butter and sugar until light and fluffy, 3 to 4 minutes. Add egg mixture and beat until combined. Add dry ingredients and beat until just incorporated.
3. Divide dough in half, form each half into a disk, and place each between 2 large sheets of parchment paper. Using a rolling pin, roll each piece of dough to 1/8" in thickness. Place dough sheets on a baking sheet or cutting board and transfer to refrigerator to chill for 2 hours. (Or place in the freezer for 30 minutes.)
4. Preheat oven to 375° and line 2 large baking sheets with parchment paper. Peel away one layer of parchment paper from your dough and use a 2" round cookie cutter to cut out cookies. Use a smaller round cookie cutter to cut windows in half the cookies, if desired.
5. Place cookies on baking sheet about 1" apart. Bake 7 to 9 minutes, or until cookies are lightly golden. Let cool.
6. In a microwave safe bowl, stir 1 teaspoon water into jam. Microwave on low for 30 seconds, then spread about 1/2 tsp of jam in the center of a cookie, then top with second cookie. Dust with powdered sugar and serve.

Ingredients

- 1 1/2 c. almond flour
- 1 1/2 c. all-purpose flour
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. kosher salt
- 1 large egg
- 2 tsp. pure vanilla extract
- 1/2 c. (1 stick) butter
- 1/2 c. granulated sugar
- 1/2 c. raspberry jam
- 2 tbsp. powdered sugar, for garnish



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