

LINZER CHRISTMAS SANDWICH COOKIES

F MEDIUM

Last Modified: 01/31/2015

PREP: 1 Hr
COOK: 30 Min
OVEN: 350

BREADS

MAKES 24 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
3/4	Cup	Granulated Sugar	
2 1/3 +	Cups	All Purpose Flour	
2 1/2	Sticks	Salted Butter	Softened
1/2	Cup	Slivered Almonds	Fine Ground
1/2	Tsp	Ground Saigon Cinnamon	
1/4	Tsp	Fresh Grated Nutmeg	
1	Cup	Raspberry Jam (Stonewall)	Seedless
OR			
1	Cup	Blackberry Jam (Stonewall)	Seedless
OR			
1	Cup	Strawberry Jam (Stonewall)	Seedless

OPTIONS

	Confectioners Powdered Sugar For Dusting
	Ghiradelli Raspberry Filled Dark Chocolate Squares
	Dutch Process Cocoa Powder For Dusting
	Mini Chocolate Or Peanut Butter Or Butterscotch Chips
	Crushed Candy Canes
	Sprinkles

PREPARATION

HINTS	You can do this with "regular" cookie cutters, but it is SOOOOOO much easier using a Linzer "joined" Cookie Cutter Set (\$15 on line). I like making Cookies with different flavored centers and using a different Linzer center cut-out for each different flavor.
HINTS	I have been searching for a properly sized square cookie cutter that will leave a baked cut-out that is large enough to allow a Ghiradelli Filled Dark Chocolate Square to be glued in the center. WOO HAA - Sue found me one!
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Small Sauce Pan & Lid 3) Stand Mixer & Paddle Head 4) Rolling Pin & 1/8" Thick Rolling Pin Rubber Rings 5) 2 - Aluminum Half Sheet Pans & Wire Racks 6) Linzer Cookie Cutter Set 7) Rubber Spatula 8) Plastic Squeeze Bottle 9) Food Processor OR Blender
HINTS	This Dough can be made up to one month in advance if frozen instead of just chilled. Thaw over night before the final rolling & baking..
NOTE	This Recipe makes approximately 2 Pounds of Cookie Dough - That would be 0.66 Pounds per third.

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PREP	<p>1) You must end up with 1/2 Cup of Ground Almonds. Place 1/2 + Cups of Slivered Almonds in a food processor and pulse until the Almonds are ground <u>very</u> fine. Nearly a flour-like consistency.</p> <p>2) Preheat the oven to 350 degrees with racks in the upper and lower thirds.</p>
1	COOKIE BATTER: In the bowl of a stand mixer with a paddle head, whip the Butter on medium high speed until smooth. Add in the Granulated Sugar and continue mixing until the mixture becomes light and fluffy, 5 to 8 minutes.
2	COMBINE: In a medium mixing bowl, whisk together the Flour, Cinnamon, Nutmeg and Ground Almonds. Reduce the mixer speed to low and slowly pour the Flour Mixture into the mixer bowl. Continue mixing until thoroughly combined, about 2 minutes more.
3	MIX THE COOKIES: Because this Dough has a good amount of Butter, it needs resting time and needs to be rolled out fairly quickly after mixing. Lay 3 large pieces of wax paper in a single layer on a flat surface. Sprinkle each waxed paper layer with a light dusting of Flour. Remove the bowl from the stand mixer, using a rubber spatula, blend the Flour Mixture thoroughly with the Butter Mixture.
4	PREPARE THE COOKIES: When the ingredients are fully integrated, place 1/3 of the Batter on each of the pieces of Floured waxed paper. Coat the top with another light dusting of Flour and top with another piece of waxed paper of the same length as the first three to make 3 Dough "sandwiches." Press these waxed paper and dough sandwiches down with your hands until the Dough is fairly thin and even. This will save a lot of time in rolling them out later on.
5	ROLL THE COOKIES: Place 2 of them in the refrigerator to keep cold and working with them one at a time, roll out the first batch into as neat a shape as possible. What matters most is avoiding any creases or cracks and getting the Dough to about 1/8 inch in thickness. When the first is rolled, refrigerate it and repeat the same process for the other two. Let them chill for at least 10 minutes before cutting.
HINTS	Since the Cookie Tops are a BUNCH more fragile than the Cookie Bottoms, you should try to make a few extra Tops in case of accident.
HINTS	Make a small dish with about 1/2 inch of Flour in it. Dip the edge of the cutter in the Flour to lightly coat the metal so the Cookie Dough does not stick to the cutter.
6	MAKE THE BOTTOMS: Remove the center cookie cutter shape from the Linzer cutter. Cut as many rounds as you can from the sheet. Reserving any scraps in the refrigerator. Arrange the rounds neatly in a single layer on a parchment lined sheet pan. Repeat with one of the refrigerated sheets, again, reserving any scraps.
7	MAKE THE TOPS: Insert the chosen center cutter back into the Linzer cutter. Cut out the tops from the remaining refrigerated sheet and place them on a parchment lined sheet pan, reserving the scraps. Roll all of the reserved scraps in between two of the pieces of wax paper and cut additional Tops or Bottoms as you think necessary.
8	PREPARE TO BAKE: Refrigerate uncovered, the cut out Tops, Bottoms and sheet pans for 30 minutes. This will keep the corners a bit sharper and well defined after they are baked.

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9	BAKE THE COOKIES: Place the refrigerated sheet pans on the racks and bake the Cookies until they are <u>very</u> light brown, 12 to 15 minutes. Rotate and switch the sheet pans after 6 minutes. WATCH THEM CLOSELY during the second half - Do NOT allow them to brown too much. Remove the sheet pans from the oven and allow the Cookies to cool slightly on the sheet for a couple of minutes. Transfer the Tops to a flat surface and while still warm, lightly dust the them with Powdered Sugar. Transfer the Bottoms to a flat surface and allow all to cool completely, about 1 hour.
10	MAKE THE FILLING: Place the Raspberry Jam or flavor of choice in a small sauce pan over low heat and bring it to a light simmer. Remove it from the heat to cool slightly. Spoon 1/4 to 1/2 a Tsp of the warm Raspberry Jam on each bottom and spread it evenly to within about 1/8 inch of the edge.
11	Handling ONLY by the edges, gently press a Top into the warm Jelly layer on the Bottom. AT THIS POINT IF NECESSARY: 1) Using a plastic squeeze bottle, add a bit more warm Jam into the center of the cutout, spreading it evenly using the tip. Do NOT allow the Jam protrude even slightly above the upper surface of the Top because the Cookies <u>WILL</u> stick together once they are placed in the tins.
12	Set the Cookies uncovered on a flat surface for several hours, or until the Jam develops a shiny dry skin. Place the Cookies lightly into Gift Tins, packed in waxed & tissue paper. Sorry; NONE of my first batch made it into Tins.....Perhaps, this Christmas?