Linzer Cookies



During Christmas holidays at our place Linzer cookies are obligatory, besides other biscuits and cakes. But not only during holidays do we love to have our biscuit box full of Linzer cookies. The longer they stay in a well closed box, the tastier and better they are.

INGREDIENTS :

300 g of flour

1 package of vanilla sugar

1 yolk

200 g of cold margarine for cakes

100 g of powdered sugar

jam for filling (at your taste)

FOR DARK PASTRY ADD :

1 tea spoon of cocoa

PREPARATION :

1 . put the flour, vanilla sugar , yolk and powdered sugar in a bowl, cut margarine into smaller pieces and add it to other ingredients…

2 . knead pastry well, so that margarine gets homogenous with

other ingredients …

3 . finished pastry is a little sticky. Put the pastry on transparent foil and form it with your hands lightly and then wrap it into the transparent foil …

4 . let the pastry stay in the fridge for ca. 2 hours…

5 . take the pastry out of the fridge ca . 10 minutes before further use, to let it achieve house temperature …

6 . knead the pastry with your hands, sprinkle as little flour on your work top as possible, just enough to avoid sticking the pastry to the work top …

7 . knead the pastry thin, maximal to 0.5 cm …

8 . cut the pastry out with moulds (make sure you have the same number of cut cookies with and without holes) …

9 . line the cookies on a tray covered with parchment paper …

10 . put the cookies in the oven pre-heated to 200 degrees and bake them for ca . 7 – 9 minutes (it is obligatory to keep an eye on your cookies so that they do not get coloured) …

11 . take the rest of the pastry, form it, roll it out and cut cookies out, repeat this procedure till you have used all the pastry …

12 . baked cookies are still a little soft in the middle, but do not worry, it is OK this way …

13 . put the cookies on another cold tray or on a cooling grate …

14 . put jam in a small dish and heat it well with constant stirring (do not boil it) …

14 . fill the cookies … **SEE THE VIDEO !!!**

NOTES AND ADVICE :

Do not touch the finished, filled cookies till the jam hardens.

If you want to decorate them with powdered sugar, it is best to do that as soon as you fill them with hot jam, so that hot jam can absorb sugar. In that way your cookies will be decorated with powdered sugar and the jam will look like as if you had not sprinkled it at all.

It is important to roll the cookies out as thin as possible, max. to 0.5 cm so that they are not too thick later when joined together.

In every oven pastry is baked differently, the baking time depends on thickness, pastry has been rolled out to, so take care of your cookies during baking.

When cookies loose their shine during baking, keep an eye on them because now they need just a minute or two to be ready.

When your cookies are cut out, it is best to use a spatula to put them on a baking try, in this way you will avoid deforming them with your fingers.

If the pastry sticks to the spatula or to the moulds, just sprinkle a little flour on them.

The cookies **MUST NOT** get coloured, they have to remain light.

While rolling the pastry out, try to use flour as little as possible, to avoid spoiling the pastry texture , otherwise you will later have hard and less tasty cookies.









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