



Linzerraugen (Linzer Cookies)

Recipe provided by Neue Galerie New York and Café Sabarsky

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Translated literally as “Linzer eyes,” these cinnamon-hazelnut sandwich cookies are a petite version of the famous linzertorte from the city of Linz in northern Austria. A thin layer of raspberry jam peeks out from a hole in the top of these cookies.

Ingredients:

10 ounces (2 ½ sticks) unsalted butter, softened

1 ½ cups confectioners’ sugar, plus more for dusting

1 large egg

1 large egg yolk

Grated zest of ½ lemon

2 ½ cups hazelnut flour

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 cup seedless raspberry jam

Preparation:

In a large bowl, using an electric mixer, beat the butter with the confectioners’ sugar until pale and creamy, about 4 minutes. Add the whole egg, and then the yolk, beating until creamy. Add the lemon zest, hazelnut flour, all-purpose flour, baking powder, and cinnamon, and beat until incorporated, about 3 minutes. Turn the dough out, pat into a thick disk, and cover with plastic wrap. Refrigerate overnight.

Heat the oven to 325 degrees. Line 2 large baking sheets with parchment paper. Working in two batches, on a lightly floured work surface, roll out the dough ⅛-inch thick. Using a 1 ½-inch round cutter, cut out cookies and transfer to the prepared baking sheets. Using a ¾-inch round cookie cutter, cut holes in half of the cookies. Transfer to the oven and bake until golden brown, 10 to 12 minutes; keep in mind that the cookies with the holes will bake faster than the other cookies. Remove from the oven and transfer the parchment paper with the cookies to a work surface and let cool. Continue baking the cookies, lining the baking sheets with more parchment paper.

Dust the cookies with the holes with confectioners’ sugar. Using a pastry bag fitted with a small plain tip or a spoon, mound 1 teaspoon of raspberry jam on each whole cookie. Sandwich with the dusted cookies, and serve.

Makes about 6 ½ dozen cookies.

Tip:

Plan ahead! The dough needs to chill overnight before baking. Also, this recipe can easily be cut in half.



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