

HAZELNUT RASPBERRY LINZER COOKIES



Makes nine
3 1/2 inch
cookies +
nine smaller
cookies

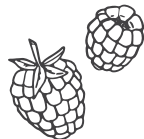


This is our Valentine's Day version of the beloved Linzer cookie, made with ground hazelnuts rather than almonds. These shortbread cookies are great just as they are – tender, delicately sweet, with a subtle, nutty flavor and a hint of cinnamon – but with the raspberry, they're divine. We cut these into heart shapes and make them into beautiful window cookies. In addition to the raspberry hearts, you'll also wind up with smaller, chocolate-rimmed hearts. We like heart-shaped cookies all year long but feel free to adapt the shapes to any occasion or even enjoy the hazelnut shortbread in its pure, unadorned form. At the Macrina cafés, we are selling a [Hazelnut Shortbread Cookie Mix](#), which is very similar and will make it quick and easy for you to make this impressive cookie.

- Lesfie Mackie

INGREDIENTS:

- 1/2 cup light brown sugar
- 1/4 cup cornstarch
- 1 3/4 cup unbleached all-purpose flour (or substitute Bob's Gluten-Free All-Purpose Flour)
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup hazelnuts, toasted and finely ground
- 8 oz (2 sticks) unsalted butter, chilled and cut into 1/4-inch pieces
- 1 1/2 tsp pure vanilla extract
- 1/2 cup raspberry jam
- 1/4 cup powdered sugar
- 1/2 cup semisweet chocolate chips
- 1/2 cup red and white crystal sugar



DIRECTIONS:

Line 3 rimmed baking pans with parchment paper. Set aside.

In a stand mixer with a paddle attachment, combine brown sugar and cornstarch on low speed for about 1 minute to remove lumps. Add flour, cinnamon, salt, and ground hazelnuts. Mix until combined.

With the mixer running, gradually add cubed butter and blend until the mixture resembles coarse crumbs. Add the vanilla extract and mix for another minute to allow the dough to come together.

On a lightly floured surface, press the dough into a 10-inch square. Divide in half and roll out each half to a 1/4-inch thickness, ensuring evenness. Cut out 9 large hearts from the first half for the bases and place them on one prepared baking pan.

From the second rolled-out half, cut out an equal number of large hearts. Then, using a smaller heart cutter, remove the centers to

create heart frames. Place these frames on the second baking pan, and the small heart cutouts on the third pan.*

Chill the baking pans in the refrigerator for 1 hour.

Preheat oven to 350°F.

Bake cookies for 15 to 20 minutes until golden brown. Let cool to room temperature.

To assemble the cookies, spread raspberry jam on the heart bases. Lightly dust the heart frames with powdered sugar and place one on top of each jam-covered base.

Melt chocolate chips in a [water bath, double boiler or microwave](#). Dip the edge of smaller heart cookies in the chocolate and then in the crystal sugar. Allow them to set up on parchment paper.

Enjoy making someone feel special with these delicious cookies for Valentine's Day – or any day!

♡ *Note: Any dough scraps can be brought together in a ball, re-chilled, and rolled out again for extra cookies!