



JERNEJ KITCHEN

BRITTLE LINZER COOKIES WITH MARMALADE

Simple homemade Brittle linzer cookies filled with your favorite marmalade. This recipe makes 60 amazing, delicious cookies.

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| MAKES | 60 | COOKIES |
| PREPARATION: | 10 | MINUTES |
| DOUGH REST: | 30 | MINUTES |
| BAKE: | 10 | MINUTES |
| TOTAL TIME: | 50 | MINUTES |

BRITTLE LINZER COOKIES WITH MARMALADE

250 g butter, softened at room temperature (2 sticks + 1 tbsp or 8.8 oz)

180 g icing sugar (1 cup + 3/4 cup or 6.3 oz)

3 eggs

1 tbsp rum (optional)

500 g all-purpose flour (4 cups or 17.6 oz)

1/2 tsp baking soda

1 lemon, bio

1/2 vanilla bean

1 tsp ground cardamom (optional)

250 g your favorite marmalade (apricot, strawberry etc...)

4 tbsp icing sugar (for dusting)

TOOLS AND EQUIPEMENT

stand mixer (or electric mixer)

cling film

bowl

parchment paper

baking sheet

BEAT THE BUTTER AND ICING SUGAR

Beat the butter and icing sugar until fluffy, about 3 minutes. Add the eggs (one by one) and rum. Beat until combined using an electric mixer (or a stand mixer).

COOKIE DOUGH

Meanwhile whisk together the flour, baking soda, zest of one lemon, pinch of salt, seeds of 1/2 vanilla bean. You can also add chopped cardamom. Add the flour mixture to the egg mixture and mix until just combine. Wrap in plastic wrap, and refrigerate for about 30 minutes.

BAKE

Lightly flour the surface and roll out the dough about 3mm thick (1/4"). Using a linzer cookie cutter, cut out the cookies. Transfer them to a baking sheet, lined with parchment paper. Bake for about 10 - 12 minutes at 190 °C / 375 °F, or until golden brown. Transfer to a rack to cool completely.

SERVE AND STORE

Pour marmalade into a saucepan and heat slightly. Spoon 1 teaspoon of jam into the center of a cookie, spreading it slightly. Top with sugar dusted cookie with a whole. Serve right away or store in a box for up to 10 days.

