

HAZELNUT LINZER COOKIES WITH BRANDIED TART CHERRY JAM FILLING

INGREDIENTS

1 cup butter, softened
1 whole egg
1 egg yolk
1 cup powdered sugar, sifted
2 1/2 cups all-purpose flour
1/2 cup hazelnut meal
1/4 teaspoon salt
1 teaspoon hazelnut extract (alternatively, vanilla extract)
1/2 cup tart cherry jam
1 tablespoon brandy
Powdered sugar

DIRECTIONS

Preheat oven to 330F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together butter and powdered sugar, beating until light and fluffy. Add in egg yolks one at a time, then the almond extract. In a mixing bowl, combine flour, hazelnut meal and salt, then gradually add dry ingredients to the butter mixture, beating just until blended. Divide dough into 2 equal portions. Cover and chill 1 hour.

Roll each portion to a 1/8-inch thickness on a lightly floured surface; cut with a 3-inch round cutter. Cut centers out of half of cookies with a smaller heart-shaped cutter. Make sure that you have an even number of solid and cut out cookies. Bake for 15 minutes; cool on wire racks.

Combine brandy with the cherry jam. Spread solid cookies with jam and then sandwich with a cut out cookie. Sprinkle with powdered sugar.