

CARDAMOM PASSIONFRUIT LINZER COOKIE HEARTS

INGREDIENTS

1 cup butter, softened
1 egg plus 1 egg yolk
1 cup powdered sugar, sifted
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 cup almond meal
1/4 teaspoon salt
1 teaspoon ground cardamom
1/2 cup passion fruit jam
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, then egg yolk one at a time. In another mixing bowl, combine flour, baking soda, almond meal, cardamom 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 heart-shaped cutter. Cut centers out of half of cookies with a 1 1/2-inch 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.

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