

APPLE CRANBERRY + HAZELNUT AUTUMN LINZER-STYLE COOKIES

INGREDIENTS

2 cups unsalted butter, softened to room temperature
1 egg plus 2 yolks
2 cups powdered sugar, sifted
2 teaspoons hazelnut extract
1 teaspoon vanilla extract
5 cups all-purpose flour
1 cup hazelnut meal / flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup apple cinnamon jelly, buzzed in the food processor or
1 cup cranberry jelly, buzzed in the food processor (or some of both)
Gold or bronze colored sanding sugar (optional) or simply powdered sugar

You will also need a linzer style cookie cutter set (two same sized cookie cutters, to cut out the center). I simply went with round, but you could also go with an autumn theme like leaves, trees or pumpkins.

DIRECTIONS

In the work bowl of your stand mixer, cream together butter and powdered sugar, beating until light and fluffy. Add in egg and egg yolks one at a time, then extracts. In a mixing bowl, combine flour, hazelnut meal, baking powder and salt. Gradually add dry ingredients to the butter mixture, beating just until blended. Wrap in plastic wrap and chill for 1-3 hours.

Prepare cookie sheets with wax paper (not for baking, for chilling). Roll dough to a 1/8-inch thickness on a lightly floured surface; cut with a the full cutter (this will be the bottom cookie). Cut centers out of half of cookies with a smaller cutter. Make sure that you have an even number of solid and cut out cookies. Place cookies on the prepared cookie sheet and chill for another hour. This is very important to keep the shape.

Preheat oven to 330F. Prepare cookie sheets with silpat or parchment paper. Place cookies 2 inches apart on the baking tray, brush with a bit of water and sprinkle on the sanding sugar. Bake 10-12 minutes (the ones with the cut out middle will take less time). Let cool completely on wire racks.

Spread solid cookies with jam and then sandwich with a cut out cookie. If you didn't use sanding sugar prebaking, you can dust with powdered sugar now. Should stay fresh for a week or two in an airtight container.