

Linzer Cookies

Traditional Austrian Linzer Cookies with buttery almond shortbread and jam filling. Easy recipe with step-by-step instructions for perfect results.

45 min
PREP

30 min
COOK

1h 15min
TOTAL

8
SERVINGS

Medium
DIFFICULTY

Linzer Cookies

Ingredients

- 1 cup butter
- 1 cup powdered sugar
- 2 egg yolk
- 1 tsp vanilla extract
- 2 tbsp fresh lemon juice
- 2 cup flour
- 1 cup almond flour
- 1 cup jam
- 1 tsp cinnamon
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line 2 baking sheets with parchment paper.
- 2 Make the dough**

Beat 1 cup butter in a large bowl with an electric mixer on medium speed for 2-3 minutes until light and fluffy.
- 3** Add 1 cup sugar and beat until combined. Beat in 2 egg yolks one at a time, then mix in 1 teaspoon vanilla extract until just incorporated.
- 4** Mix in 1 teaspoon cinnamon and 1 teaspoon lemon zest until evenly distributed.
- 5** Add 2 cups all-purpose flour and 1 cup almond flour on low speed, mixing just until a soft dough forms and no dry flour remains.
- 6 Chill the dough**

Divide dough in half and shape each portion into a 1-inch thick disc. Wrap tightly in plastic wrap and refrigerate for at least 1 hour until firm.
- 7 Roll and cut cookies**

Roll one disc on a lightly floured surface to 1/4-inch thickness. Cut out cookies using a 2 1/2-inch round cutter.
- 8** For half the cookies, cut out 3/4-inch centers using a smaller cutter to create window tops. Place all cookies on prepared baking sheets, spacing 2 inches apart.

- 9 **Bake the cookies**
Bake for 10-12 minutes until edges are lightly golden and centers are set but not browned. Cool on baking sheets for 5 minutes.
- 10 Transfer cookies to wire racks and cool completely, about 20 minutes.
- 11 **Assemble cookies**
Spread 1/2 teaspoon jam on each solid cookie bottom. Top with cut-out cookies, pressing gently to create sandwiches with jam showing through the windows.
- 12 Dust assembled cookies lightly with powdered sugar before serving.

Tips

Chill your dough for at least one hour before rolling - this prevents spreading during baking and makes the dough much easier to handle and cut into clean shapes.

Roll the dough to exactly 1/4 inch thickness using rolling pin guides or by placing 1/4 inch dowels on either side of the dough to ensure even thickness throughout.

Use a combination of large round cutters for the base and small shaped cutters (hearts, stars, or circles) for the top cookies to create the classic window effect that shows off the jam.

Toast your own almonds and grind them fresh in a food processor for the most flavorful almond flour, but be careful not to over-process or you'll make almond butter.

Let baked cookies cool completely before assembling - warm cookies will make the jam run and create a messy sandwich instead of neat layers.

Apply jam sparingly to prevent it from squeezing out the sides when you press the cookies together - about 1/2 teaspoon per cookie is usually perfect.

Dust with powdered sugar just before serving for the freshest appearance, as the sugar can absorb moisture from the jam over time.

Re-roll scraps only once to maintain tender texture - overworked dough becomes tough and loses its delicate crumb structure.