

BAKING LINZER COOKIES

A RECIPE FROM CAFÉ SABARSKY

Recipe provided by Neue Galerie New York and Café Sabarsky

From *Neue Cuisine: The Elegant Tastes of Vienna*

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INGREDIENTS

10 ounces (2 1/2 sticks) unsalted butter, softened
1 1/2 cups confectioners' sugar, plus more for dusting
1 large egg
1 large egg yolk
Grated zest of 1/2 lemon
2 1/2 cups hazelnut flour
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 cup seedless raspberry jam

PREPARATION

In a large bowl, using an electric mixer, beat the butter with the confectioners' sugar until pale and creamy, about 4 minutes. Add the whole egg, and then the yolk, beating until creamy. Add the lemon zest, hazelnut flour, all-purpose flour, baking powder, and cinnamon, and beat until incorporated, about 3 minutes. Turn the dough out, pat into a thick disk, and cover with plastic wrap. Refrigerate overnight.

Heat the oven to 325 degrees. Line 2 large baking sheets with parchment paper. Working in two batches, on a lightly floured work surface, roll out the dough 1/8-inch thick. Using a 3/4-inch round cookie cutter, cut holes in half of the cookies. Transfer to the oven and bake until golden brown, 10 to 12 minutes; keep in mind that the cookies with the holes will bake faster than the other cookies. Remove from the oven and transfer the parchment paper with the cookies to a work surface and let cool. Continue baking the cookies, lining the baking sheets with more parchment paper.

Dust the cookies with the holes with confectioners' sugar. Using a pastry bag fitted with a small plain tip or a spoon, mound 1 teaspoon of raspberry jam on each whole cookie. Sandwich with the dusted cookies, and serve.

Makes about 6 1/2 dozen cookies.

TIP

Plan ahead! The dough needs to chill overnight before baking. Also, this recipe can easily be cut in half.

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