

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Michael Peczinka

Recipe Name: Linzer Tart Cookies

Recipe Ingredients:

- 2 $\frac{3}{4}$ cups of sifted flour
- $\frac{1}{2}$ tsp baking powder
- 1 cup butter (softened)
- 1 Package of cream cheese
- 1 cup sugar
- 1 egg
- 1 tsp vanilla extract
- 1 tsp lemon juice

Recipe Instructions:

1. In one bowl mix together all the wet ingredients these include butter cream cheese egg vanilla extract and lemon juice.
2. In a separate bowl mix together the baking powder and the sugar then add the sifted flour and mix all together.
3. Add the dry ingredients of the wet ingredients and mix until combined. Dough will be sticky.
4. Roll dough into two separate bowls and wrap them both in plastic wrap. Place in refrigerator for about an hour.
5. Preheat oven to 350°. Line a baking sheet with parchment paper.
6. On a Lightly floured surface roll one ball out to do a sheet about $\frac{1}{8}$ inch thick.
7. Using a round cookie cutter about 2 $\frac{1}{2}$ inches cut out as many circles as you can. Leftover dough scraps can be rolled out and cut again. Repeat process with other balls of dough.

8. Take half of the cut cookies and use it in a small cookie cutter cut a hole small in the center of the cookies. These will be the tops.

9. Place cookies and baking sheet about an inch apart.

10. Bake cookies in preheated oven on Parchment paper eight Dash nine minutes or until edges are golden brown.

11. Cool on wire rack 20 minutes.

12. Once cooled spread a thin layer of strawberry jelly inside please cookie cut outs center on top of the cookie with jelly to make a sandwich take some confectioners sugar and serve on top.