

PASSION FRUIT AND RASPBERRY VALENTINE'S DAY LINZER COOKIES

INGREDIENTS

1 cup butter, softened to room temperature
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons orange juice
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup passionfruit jam
1/4 cup raspberry jam
Powdered sugar, for dusting

You will also need two cookie cutters — one larger for the bottoms and one smaller, to cut the whole in the middle (or Linzer-specific ones, which have a hole cut out of the "top" cookies)

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 the vanilla extract and orange juice. In another mixing bowl, combine flour, baking soda, 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 the larger cutter. 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. Bake for 10 – 12 minutes; cool on wire racks. Spread solid cookies with jam and then sandwich with a cut out cookie. Sprinkle with powdered sugar.