THE J.M. SMUCKER Co

Classic Linzer Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	12 mins	24	N/A

Ingredients

- 1 1/2 cups (375 mL) butter, softened
- 2/3 cup (150 mL) granulated sugar
- 2 1/3 cups (575 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) ground almonds
- 1 tsp (5 mL) ground cinnamon
- 1 cup (250 mL) **Smucker's®** Simple Blends® Summer Fruit Spread
- 2 tbsp (30 mL) icing sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Beat, in a large bowl, using an electric mixer, butter and sugar until combined. Beat in next 3 ingredients, until a soft dough forms.

Step 3:

Shape dough into 2 flat discs. Wrap well with plastic wrap and refrigerate 20 minutes.

Step 4:

Roll, on a lightly floured surface, the discs to about 1/8" (0.3 cm) thick. Cut out cookies with a 2 1/2" (6 cm) cookie cutter. Use a smaller cookie cutter to punch out a hole in the centre of half of the cookies. These will be the tops of the cookie sandwiches.

Step 5:

Place cookies on prepared baking sheets 1" (2.5 cm) apart.

Step 6:

Bake in preheated oven for 10 to 12 minutes or until golden. Cool on wire rack, 30 minutes.

Step 7:

Place cookies bottom side up and spread with 2 tsp (10 mL) fruit spread. Top with a cutout cookie. Press lightly to form a sandwich. Sprinkle with icing sugar.

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