

Mrs Fields Linzer Cookies

Categories: Cookies

Yield: 24 servings

Cookies

- 1 1/2 c Flour
- 1/2 c Ground almonds
- 1/2 ts Baking powder
- 1/4 ts Salt
- 1/2 ts Cinnamon
- 3/4 c Butter; softened
- 3/4 c Sugar
- 2 Egg yolks
- 1 ts Vanilla
- 1 ts Almond extract

Filling:

- 1/2 c Raspberry jam
- 1 ts Grated lemon peel

Topping

- 1/4 c Confectioners' sugar
- 1/2 c Sliced almonds (2 oz)

Preheat oven to 300d F. In medium bowl combine flour, almonds, baking powder, salt and cinnamon with wire whisk. In large bowl with an electric mixer cream butter and sugar. Add egg yolks, the vanilla and almond extracts, and beat at medium speed until light and fluffy. Add the flour mixture and blend at low speed until just combined. Roll dough into 1 1/2 inch balls. Place 2 inches apart on ungreased baking sheet. With index finger press an indentation in center of each ball to hold filling.

Bake 22-24 minutes or until just golden brown on bottom. Transfer cookies to a cool,, flat surface. In a small bowl combine jam and grated lemon peel. Place 1/2 teaspoon of filling mixture in center of cooled cookie. If you wish to add an extra decorative touch, sift confectioners' sugar over cookies and place sliced almonds in the jam filling.