

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Linzer cookies

For the dough:

300g flour
200g cold butter
100g sugar (fine or icing sugar)
100g grated nuts (almonds or hazelnuts with or without shell)
1 egg
1 pck. vanilla sugar

This is what you need for the finish:

Marmalade the sourer the better the result.
Kriachal - jam from your own garden
Icing sugar



Preparation

Mix all ingredients as quickly as possible, the butter should not become too soft. Form the dough into a roll – the diameter determines the size of the biscuits.

Wrap the roll in clingfilm and chill for at least 2 hours. Remove the foil and cut approx. 4mm thick slices from the roll. Make a hole in every second slice with an apple corer. Place the slices on the baking trays, always alternating with/without the hole. Put them in the oven for 8-12 minutes (be careful, you don't want the biscuits to get too dark). Put half a teaspoon of jam on the baked biscuits without a hole and put a biscuit with a hole on top – press down carefully until you can see jam on the side and let them cool down – now the jam is firm again and holds the biscuits together. Sprinkle with icing sugar just before eating.

