

Classic linzer cookies are festive and infinitely adaptable! Our spin on the traditional treat has a layer of strawberry jam between two buttery shortbread cookies, and a drizzle of white chocolate over the top. A perfect balance of sweetness and brightness. Beautiful and effortless, they're one of the best cookies to give away as gifts or to bring to any cookie swap. We've included festive packaging for you to wrap up these treats and gift away!

Strawberry Linzer Cookies

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- 2 Rimmed sheet pans
- Small bowl
- Medium bowl
- Standing mixer or large bowl & hand mixer
- Rubber spatula
- Rolling pin
- Small heatproof bowl

FROM YOUR PANTRY:

- Salt
- Plastic wrap

KITCHEN 411

These delicious cookies do not require that much hands on time in the kitchen, but the dough must be refrigerated for at least 2 hours before rolling and cutting. Be sure to allow yourself plenty of time for this. We think it's the perfect amount of time to cozy up with hot cocoa and your favorite holiday movie.

INGREDIENTS

- 2pieces Parchment paper
- 1¾cups All purpose flour
- ¼tsp Baking powder
- 1stick Butter
- ½cup Granulated sugar
- 1 Egg
- 2tsp Vanilla extract
- 1 2½-inch cookie cutter
- 1 1½-inch cookie cutter
- 2oz White chocolate
- 1 Piping bag
- 1½cups Strawberry jam

CHEF NOTES

You may have extra of some ingredients.

1.5 DOZEN

EST. COOKING TIME: 45 MINUTES

ALLERGENS: PENDING

SKILL LEVEL: 

HOL30.8.1



1. LET'S PREP

- Preheat oven to **375°**.
- Line the rimmed sheet pans with **parchment paper**; set aside.
- Reserve ¼ cup **flour** in a small bowl for step 3. Combine remaining **flour**, **baking powder**, and ¼ teaspoon **salt** in a medium bowl.



2. JUST BEAT IT

- In the bowl of a standing mixer, or a large bowl, beat the **butter** and **sugar** until light and fluffy.
- Add the **egg** and **vanilla extract**. Mix well, making sure to scrape the sides of the bowl once or twice to make sure everything is incorporated. Add the **flour mixture** and mix until combined.



3. LET IT CHILL & CUT THE DOUGH

- Turn **dough** onto a clean work surface, form into a rectangle, and wrap with plastic wrap.
- Place the dough in the refrigerator and allow to chill for at least 2 hours.
- Dust a clean work surface with **flour** and roll out the dough to ¼-inch thickness.
- Using the **2½-inch round cookie cutter**, cut out 18 circles and place on the prepared sheet pan.
- With the **1½-inch cutter**, cut out the centers of these circles, adding the center pieces to the remaining dough.



4. BAKE THE COOKIES

- Roll remaining **dough** out again to ¼-inch thickness and cut out 18 more 2½-inch **cookies** and place them on another prepared sheet pan.
- Chill the **sheet pans with cookie dough** in the refrigerator for 15 minutes.
- **Bake** for 8 to 10 minutes, keeping a close eye on the tops of the cookies as they bake faster than the bottoms. Let cool completely.



5. ASSEMBLE THE COOKIES

- While the **cookies** are cooling, place **white chocolate** in a small heatproof bowl and melt in microwave in 30 second increments, stirring in between.
- Transfer to a **piping bag** and cut a small hole from tip from the piping bag.
- Drizzle white chocolate onto cooled **cookie tops**. After drizzling, carefully lift the cookie so that the chocolate can fall through.
- Spread a layer of **strawberry jam** on the **bottom cookie** and place the top on to create a sandwich. Repeat with the remaining cookies.



6. SERVE & ENJOY

- Place the **strawberry linzer cookies** on a serving platter and enjoy!

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