



Hazelnut Raspberry Linzer Cut-Out Cookies

prep time:
40 minutes
chill time:
1 hour
cook time:
14 minutes
cool time:
15 minutes
makes 1½ dozen
sandwich cookies

grocery list

ShopRite butter
sugar
Morton & Bassett Almond Extract
eggs
ShopRite almonds or hazelnuts
Morton & Bassett Ground Cinnamon
all-purpose flour and baking soda
Morton & Bassett Ground Nutmeg
raspberry, apricot, strawberry, or other jam
semi-sweet or white baking chocolate
Betty Crocker Cake Mate Spray, Decorating Gels, Icings, and Sprinkles

hazelnut raspberry linzer cut-out cookies

- 1 cup (2 sticks) ShopRite butter, softened
- $\frac{1}{2}$ cup sugar
- $\frac{3}{4}$ tsp. **Morton & Bassett Almond Extract**
- 2 eggs
- $2\frac{1}{2}$ cups all-purpose flour
- 1 cup ShopRite ground almonds or hazelnuts
- $\frac{3}{4}$ tsp. **Morton & Bassett Ground Cinnamon**
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. **Morton & Bassett Ground Nutmeg**
- $\frac{1}{2}$ cup raspberry, apricot, strawberry, or other jam
- 1 oz. semi-sweet or white baking chocolate, melted
- 1 tbsp. finely chopped ShopRite almonds or hazelnuts (optional)

1. Beat butter, sugar, and extract in large bowl with electric mixer until light and fluffy. Add egg; beat well. Stir together flour, 1 cup ground almonds, cinnamon, baking soda, and nutmeg in medium bowl; add gradually to butter mixture, mixing at low speed until moistened. Divide dough into 4 pieces. Wrap each in plastic wrap; refrigerate 1 hour.
2. Preheat oven to 375°F. Place 1 piece of dough between 2 layers wax paper. Roll to $\frac{1}{8}$ -inch thickness. Cut out with 2-inch round or heart-shaped cookie cutters. Place on baking sheet. Repeat with second piece of dough.
3. Roll out third piece of dough. Using smaller cutter of same or similar shape, cut out center of cookies. Place on baking sheet. Repeat with fourth piece of dough.
4. Bake, one sheet at a time, 7 to 9 minutes or until lightly browned. Remove to wire rack; cool completely. On each solid cookie, spread about $\frac{1}{2}$ teaspoon jam. Top each with a cookie with cut-out center; press together gently. Drizzle with melted chocolate and sprinkle with nuts, if desired.

Per Serving: 233 calories, 24g carbohydrate, 4g protein, 13g fat, 1g fiber, 46mg cholesterol, 136mg sodium

kitchen tools

- dry measuring cups
- measuring spoons
- nut chopper or food processor
- large bowl
- electric mixer
- medium bowl
- plastic wrap
- wax paper
- rolling pin
- 2-inch cookie cutters
- $\frac{1}{2}$ to $\frac{3}{4}$ -inch cookie cutters
- baking sheets
- wire racks

recipe note

Ground pecans can be substituted for ground almonds in this recipe.

a good idea

As a variation, roll out and cut cookies; do not cut out centers. Bake as directed. Omit jam and stacking step. Decorate cookies with decorating gels, spray, icings, and sprinkles as desired. Makes about 3 dozen cookies.

