

Linzer Augen (Linzer Eyes/Cookies)

This famous pastry is named after the beautiful city "Linz" in Upper Austria. They are filled with jam and perfect for almost any occasion



Ingredients (for 20 – 25 cookies):

- 250g all – purpose flour
- 150g unsalted butter at room temperature
- 100g granulated sugar
- 1 egg yolk
- 1 sachet of vanilla sugar

Filling:

- red currant or seedless raspberry jam (or apricot, strawberry, ...)

Dusting:

- confectioners' sugar

Directions

1. In the bowl of your electric mixer (or with a hand mixer) cream the butter and sugar until light and fluffy (approximately 3 minutes)
Beat in the sachet of vanilla sugar, the egg yolk and add the flour until all blended.
The dough should be soft.
Wrap it in plastic wrap and refrigerate until chilled, for about 1 hour.
2. Preheat oven to 180 – 200° (350°F), line with parchment paper.
3. Remove the dough from the refrigerator. Roll out the dough 2 – 3 mm (1/4 inch) thick.
Using a cookie cutter (round, square, heart) or glass of 5 – 7,5 cm in diameter cut out the dough.
Place the cookies on the prepared parchment paper.
Use a smaller cookie cutter (about 2,5 cm) to cut out the centers of half of the cookies on the parchment paper.
(You will be sandwiching 2 cookies together and there will be a small 'window or cut – out' (or more traditionally 3 small cut – outs) in the top cookies so you can see the jam underneath.
4. Bake the cookies at 180 – 200° (350°F) for about 10 minutes or until they are very lightly browned.
Remove from oven and place on a wire rack to cool.
5. On the bottom surface of the full cookie spread with jam.
Place the cut – out cookie on top and gently sandwich them together.
Dust them with confectioners' sugar.

Note:

You can store the unassembled cookies in the refrigerator for several days in an airtight container.