

Gluten-Free Linzer Cookies •

Ingredients

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| Butter, European-style . . . 12 Tbsp. (170g) | Almond flour 1 cup (95g) |
| Powdered sugar ⅔ cup (80g) | Cornstarch 2 Tbsp. (15g) |
| Egg yolks, large 2 | Salt, fine ¼ tsp. |
| Mexican vanilla 1 tsp. | Ceylon cinnamon ½ tsp. |
| Lemon zest 1 Tbsp. | Raspberry preserves ¾ cup |
| BRM 1:1 G.F. flour 1 cup (150g) | |

Directions

Zest **lemon** — Measure and whisk together 1 cup **GF flour**, 1 cup **almond flour**, 2 Tbsp. **cornstarch**, ¼ tsp. **salt**, and ½ tsp. **cinnamon** in *Medium Bowl #1* (dry ingredients) — Separate **eggs**, reserving yolks; combine 2 **egg yolks**, 1 tsp. **vanilla**, and 1 Tbsp. **lemon zest** in *Small Bowl #1* (wet ingredients) — Cut 12 Tbsp. **butter** into 1-inch cubes — Measure ¾ cup **raspberry preserves** into *Small Bowl #2* (filling) — Place **powdered sugar** for dusting in *Small Bowl #3*

1. Ensure **butter** is cool but pliable (60–65°F); it should hold a fingerprint when pressed but not squish through. In a large bowl, beat 12 Tbsp. **butter** and ⅔ cup **powdered sugar** with a hand mixer on medium speed until smooth and slightly fluffy with no visible sugar granules, about 2–3 *minutes*. Scrape bowl.
2. Add 2 **egg yolks**, 1 tsp. **vanilla**, and 1 Tbsp. **lemon zest** (*Small Bowl #1*). Beat on medium-low speed until smooth and uniform with no streaks, about 30 *seconds*. Scrape bowl.
3. Add dry ingredients (*Medium Bowl #1*) all at once. Mix on low speed until dough appears crumbly but holds together when pressed, with no dry flour patches, about 45 *seconds*–1 *minute*. The mixture should look like coarse, moist sand that clumps when squeezed. Do not overmix.
4. Turn dough onto a work surface. Gently press together into a cohesive mass—dough should feel slightly tacky but not sticky. Divide in half. Pat each half into a flat disc about ¾ inch thick. Wrap tightly in plastic wrap.
5. Refrigerate for a minimum of 4 *hours*, preferably *overnight*. This extended rest is critical: it allows the GF starches to fully hydrate, eliminating grittiness and ensuring the dough rolls without cracking.

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6. When ready to bake, remove one disc from the refrigerator. Let rest at room temperature for *5–8 minutes* until pliable but still cool to the touch. Preheat oven to 325°F . Line two baking sheets with parchment.
7. Roll dough between two sheets of parchment paper to $\frac{1}{4}$ inch thickness. Dough should feel firm but pliable. If dough cracks at edges, let it warm slightly at room temperature for *2–3 minutes*; if it becomes sticky or soft, return to refrigerator for *10 minutes* until firm again.
8. Using a 2-inch fluted cutter, cut rounds from dough. Transfer half the rounds (bottoms) to prepared baking sheet, spacing them about *1 inch* apart. Using a small cutter ($\frac{3}{4}$ inch), cut a window in the center of remaining rounds (tops). The window should be centered and cleanly cut—if edges tear, the dough may need to chill longer. Transfer tops to second baking sheet. Gather scraps, re-roll once, and cut additional cookies.
9. Place baking sheets in freezer for *15–20 minutes*. This prevents spreading and maintains sharp edges.
10. Bake cookies directly from freezer at 325°F for *14–16 minutes* (tops may need *1 minute* less). Cookies are done when edges turn pale golden and feel firm, while centers appear slightly underdone but will set upon cooling. Continue baking in *1 minute* increments if edges are not yet golden.
11. Cool on baking sheet for *5 minutes*, then transfer to wire rack to cool completely, at least *30 minutes*. Repeat with second disc of dough.
12. To assemble: Place tops on a sheet of parchment. Using a fine-mesh sieve, dust generously with **powdered sugar** (*Small Bowl #3*) until evenly coated. Spread approximately 1 tsp. **raspberry preserves** ($\frac{3}{4}$ cup, *Small Bowl #2*) on the flat side of each bottom cookie, leaving a $\frac{1}{8}$ inch border. Gently place a sugared top on each bottom, pressing lightly until cookies adhere and preserves are just visible through the window.

Equipment Required

- Hand mixer
- Large bowl for mixing
- Two rimmed baking sheets
- Parchment paper
- Rolling pin
- 2-inch fluted round cookie cutter
- 3/4 inch round or decorative mini cutter
- Fine-mesh sieve for dusting
- Wire cooling rack
- Plastic wrap
- Offset spatula (for transferring)
- Digital scale (highly recommended)

Hints and Notes

Yield

- Makes approximately 14 assembled cookies (depending on re-rolling)

Mise en Place

- Remove **butter** from refrigerator 15–20 minutes before mixing, target 60–65°F
- Zest **lemon** before juicing (zest keeps better on whole fruit)
- *Medium Bowl #1* — dry ingredients (1 cup **GF flour**, 1 cup **almond flour**, 2 Tbsp. **cornstarch**, 1/4 tsp. **salt**, 1/2 tsp. **cinnamon**) (about 2 cups)
- *Small Bowl #1* — wet ingredients (2 **egg yolks**, 1 tsp. **vanilla**, 1 Tbsp. **lemon zest**)
- *Small Bowl #2* — **raspberry preserves** (3/4 cup) for assembly
- *Small Bowl #3* — **powdered sugar** for dusting

- Separate **eggs** while cold (easier separation), then let yolks come to room temperature
- Clear freezer space for chilling cut cookies

Ingredient Tips

- **GF flour**: Recipe is written for Bob's Red Mill 1:1 (blue bag); it contains xanthan gum—do not add more. Other suitable 1:1 blends: King Arthur Measure for Measure, Cup4Cup Multipurpose, Pillsbury Best Gluten Free All-Purpose. Weights per cup differ by brand (BRM ~148–150 g); for best results weigh 1 cup (145–150 g) rather than relying on volume alone.
- Superfine blanched **almond flour** prevents grittiness; if yours is coarse, pulse briefly in food processor
- European-style **butter** (82%+ fat) produces a richer, more tender cookie
- For **preserves**, choose a quality brand (Bonne Maman) with visible fruit pieces; if too loose, simmer with 1 Tbsp. lemon juice until thickened
- Fresh **lemon zest** is essential, dried zest lacks the volatile oils that brighten the flavor

Preparation Tips

- The overnight rest is not optional for GF, shorter chilling produces gritty cookies
- Roll between parchment to avoid adding excess flour, which toughens the dough
- Work quickly once dough warms; return to refrigerator as needed
- Re-roll scraps only once, overworked dough spreads and toughens
- Freeze cut cookies before baking to prevent spreading and preserve fluted edges

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- Bake one sheet at a time in center of oven for even browning
- Cookies will feel soft when removed, do not overbake; they firm as they cool

Make Ahead & Storage

- Dough can be refrigerated up to *3 days* or frozen up to *2 months*
- Thaw frozen dough overnight in refrigerator before rolling
- Unfilled baked cookies keep *5 days* in airtight container at room temperature
- Assemble cookies *1–2 days* before serving for best texture, jam softens cookies into ideal tenderness
- Filled cookies keep *5–7 days* in airtight container; texture improves on day two
- Do not refrigerate filled cookies, condensation softens the powdered sugar

Serving Suggestions

- Dust with additional **powdered sugar** just before serving if needed
- Present on a tiered stand or arranged on parchment-lined box for gifting

- Pairs beautifully with strong coffee, Earl Grey tea, or dessert wine
- For variation, fill with apricot preserves (traditional Austrian) or lemon curd
- Store tops and bottoms separately if making ahead; assemble day of serving for crispest texture

Troubleshooting

- *Cookies spread too much:* Dough was too warm; freeze longer before baking, or chill between batches
- *Cookies crack when rolling:* Dough is too cold; let rest at room temperature a few more minutes
- *Gritty texture:* Insufficient resting time; always chill minimum *4 hours*, preferably overnight
- *Cookies too hard:* Overbaked; reduce time by *1–2 minutes*; edges should be barely golden
- *Dough too sticky:* Kitchen too warm; work in shorter sessions, returning dough to refrigerator frequently
- *Jam leaks out sides:* Too much filling; use scant teaspoon and leave border