

Gluten-Free Linzer Cookies

Ingredients

Butter, cool	12 Tbsp. (170g)	Blanched almond flour	1 cup (96g)
Powdered sugar	$\frac{2}{3}$ cup (80g)	Cornstarch	2 Tbsp. (15g)
Egg yolks, large	2	Fine sea salt	$\frac{1}{4}$ tsp.
Mexican vanilla	1 tsp.	Ground cinnamon	$\frac{1}{2}$ tsp.
Almond extract	$\frac{1}{4}$ tsp.	Raspberry preserves	$\frac{3}{4}$ cup
Lemon zest	1 Tbsp.	Powdered sugar, for dusting	as needed
BRB 1:1 G.F. flour	$\frac{1}{4}$ cup (150g)		

Directions

Zest lemon — Measure and whisk together $\frac{1}{4}$ cup GF flour, 1 cup almond flour, 2 Tbsp. cornstarch, $\frac{1}{4}$ tsp. salt, and $\frac{1}{2}$ tsp. cinnamon in Medium Bowl #1 (dry ingredients) — Separate eggs, reserving yolks; combine 2 egg yolks, 1 tsp. vanilla, $\frac{1}{4}$ tsp. almond extract, and 1 Tbsp. lemon zest in Small Bowl #1 (wet ingredients) — Cut 12 Tbsp. butter into 1-inch cubes — Measure $\frac{3}{4}$ cup raspberry preserves into Small Bowl #2 (filling) — Place powdered sugar for dusting in Small Bowl #3

1. Ensure butter is cool but pliable ($60-65^{\circ}F$), it should hold a fingerprint when pressed but not squish through. In a stand mixer with paddle attachment, beat 12 Tbsp. butter and $\frac{2}{3}$ cup powdered sugar on medium speed until just combined and slightly lightened, about 2 minutes. Scrape bowl.
2. Add 2 egg yolks, 1 tsp. vanilla, $\frac{1}{4}$ tsp. almond extract, and 1 Tbsp. lemon zest (Small Bowl #1). Beat on medium-low until incorporated, about 30 seconds. Scrape bowl.
3. Add dry ingredients (Medium Bowl #1) all at once. Mix on low speed until dough just comes together and looks crumbly with no dry patches, about 30–45 seconds. Do not overmix.
4. Turn dough onto a work surface. Gently press together into a cohesive mass, then divide in half. Pat each half into a flat disc about $\frac{3}{4}$ 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 cold. 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. If dough cracks at edges, let it warm slightly; if it becomes sticky, return to refrigerator for *10 minutes*.
8. Using a 2-inch fluted cutter, cut rounds from dough. Transfer half the rounds (bottoms) to prepared baking sheet. Using a small cutter ($\frac{3}{4}$ inch), cut a window in the center of remaining rounds (tops). 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 *10–12 minutes* (tops may need *1 minute less*). Cookies are done when edges just begin to turn pale golden—centers will appear slightly underdone but will set upon cooling.
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*). Spread approximately 1 tsp. **raspberry preserves** ($\frac{3}{4}$ cup, *Small Bowl #2*) on the flat side of each bottom cookie, leaving a small border. Gently place a sugared top on each, pressing lightly to adhere.

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Equipment Required

- Stand mixer with paddle attachment
- Two rimmed baking sheets
- Parchment paper
- Rolling pin
- 2-inch fluted round cookie cutter
- $\frac{3}{4}$ inch round or decorative mini cutter
- Fine-mesh sieve for dusting
- Wire cooling rack
- Plastic wrap
- Offset spatula (for transferring)
- Digital scale (highly recommended)

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 ($\frac{1}{4}$ cup GF flour, 1 cup **almond flour**, 2 Tbsp. **cornstarch**, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. **cinnamon**) (about $1\frac{1}{2}$ cups)
- *Small Bowl #1* — wet ingredients (2 egg **yolks**, 1 tsp. **vanilla**, $\frac{1}{4}$ tsp. **almond extract**, 1 Tbsp. **lemon zest**)
- *Small Bowl #2* — **raspberry preserves** ($\frac{3}{4}$ 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

- Use Bob's Red Mill 1:1 in the blue bag, it contains xanthan gum; do not add additional xanthan
- 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
- 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

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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