AUTHENTIC LINZER COOKIES

Linzer cookies are a holiday staple in many homes and at many cookie swaps, but they're not just a Christmas favorite for me—they're on my list of All-Time Favorite Cookies Ever! With a dollop of raspberry jam peeking through the top of a delicate, nutty, buttery cookie sandwich, all covered in a dusting of confectioners' sugar—you just can't beat a Linzer. It checks every box on my list for the perfect cookie, from texture to flavor!

MAKES 18 SANDWICH COOKIES

- ¾ cup (1½ sticks/170 grams) butter, softened
- ¾ cup (170 grams) granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1½ cups (213 grams) all-purpose flour
- ½ cup (57 grams) almond flour
- 1 teaspoon ground cinnamon
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup (142 grams) seedless raspberry jam
- Confectioners' sugar, for dusting

1. In a large bowl, cream the butter and granulated sugar together until pale and fluffy.
2. Add the egg and vanilla and beat until well combined.
3. In a medium bowl, whisk together the all-purpose flour, almond flour, cinnamon, baking powder, and salt. Gradually mix the flour mixture into the butter mixture until just combined.
4. Turn the dough out of the bowl and shape it into a flattened disc. Wrap in plastic wrap and refrigerate until very firm, at least 2 hours or up to 3 days.
5. When you are ready to bake your cookies, preheat the oven to 375°F (190°C). Line two cookie sheets with parchment paper.
6. On a floured surface, roll out the dough to about ⅛ inch thick. Using a 2½-inch round cookie cutter, cut out as many cookies as you can, placing them 2 inches apart on the prepared cookie sheets. If you like, gather the scraps, roll them out, and cut more cookies.
7. Using a 1-inch round cookie cutter, cut a hole in the center of half the cookies. (You can bake them up separately if you'd like.)
8. Bake for 15 to 18 minutes, rotating the sheets halfway through, until the cookie edges are lightly golden brown. Let cool on the cookie sheets for a few minutes before transferring to a wire rack to cool completely.
9. Flip over the cookies without holes so they are flat-side up and spread about 1 teaspoon of jam into the center of each, leaving a small border.
10. Dust the cut-out cookies generously with confectioners' sugar, then carefully place them over the jam-covered cookies. Press to seal very gently so you don't break the top cookies.
11. The assembled cookies are best enjoyed the day they are made, but leftovers can be stored in an airtight container at room temperature for up to 3 days.