

Linzer Cookies

Makes Two Dozen



Ingredients

1 cup raw pecan halves or pieces (divided)
½ cup brown sugar, packed
1 teaspoon kosher salt
1 teaspoon lemon or orange zest
½ teaspoon cinnamon
½ teaspoon baking powder
1 stick unsalted butter, at room temperature
1 large egg, at room temperature
1 ½ cups all-purpose flour
1 cup (about one jar) raspberry or apricot jam
Sea salt

Steps

1. Preheat the oven to 350°F. Spread pecans on a baking sheet pan and toast in the preheated oven until lightly browned (around 5 minutes). *watch them carefully as they can burn quickly. Remove from oven and let cool. (Turn off oven).
2. Prepare an 8-inch square baking pan with parchment paper leaving some to hang over the sides.
3. Using a food processor, pulse ½ cup pecans, sugar, salt, zest, cinnamon and baking powder until the mixture is very finely ground. Add the butter and pulse until creamy and combined. Scrape down the sides of the processor and add egg. Pulse to combine. Scrape the sides and add the flour. Again, pulse to combine - do not overmix.
4. Put ⅔ of the dough onto the prepared baking dish spreading it out evenly with an offset spatula. Bake until the mixture is matte on top - about 20 minutes. Remove and allow to cool a bit (about 10 minutes).
5. To the rest of dough in the food processor, add the remaining ½ cup pecans. Pulse briefly to combine.
6. Using an offset spatula, spread the jam evenly over the par baked dough bottom. Crumble the remaining dough on top. Bake for about 30 minutes or until the sides of pan reveal the jam bubbling and the top is golden browned.
7. When fully cool, remove from pan and cut into squares. These will keep in an airtight container for up to five days.