

# Marmelatlı Kurabiye

Traditional Austrian Linzer cookies with jam filling. Buttery almond flour cookies sandwiched with raspberry jam. Perfect for holidays and special occasions.

45

HAZIRLIK DK

30

PIRME DK

75

TOPLAM DK

8

PORSIYON

Medium

ZORLUK

Marmelatlı Kurabiye

## Malzemeler

- 1 cup butter
- 1 cup powdered sugar
- 2 egg yolk
- 1 tsp vanilla extract
- 2 tbsp fresh lemon juice
- 2 cup flour
- 1 cup almond flour
- 1 cup jam
- 1 tsp cinnamon
- 1 tsp salt

## Yapılışı

- Prepare for baking**

Preheat oven to 175°C (347°F). Line 2 baking sheets with parchment paper.
- Make the dough**

Beat 1 cup butter in a large bowl with electric mixer on medium speed until light and fluffy, about 2-3 minutes.
- Add 1 cup sugar and beat until well combined, about 1 minute. Beat in 2 egg yolks one at a time until fully incorporated.
- Mix in 1 teaspoon vanilla, 2 tablespoons lemon juice, and 1 teaspoon salt until just combined.
- Reduce mixer speed to low and gradually add 2 cups all-purpose flour and 1 cup almond flour, mixing until dough just comes together and no flour streaks remain.
- Chill the dough**

Divide dough in half, shape each portion into a disc, wrap tightly in plastic wrap, and refrigerate for at least 1 hour until firm.
- Roll and cut cookies**

Roll one disc of dough on lightly floured surface to 5mm (1/4 inch) thickness. Cut into rounds using a 4cm (1.5 inch) cookie cutter, re-rolling scraps as needed.

## 8 Bake the cookies

Place cookies on prepared baking sheets spacing them 2cm apart. Bake for 12-15 minutes until edges are set and cookies are pale golden, rotating sheets halfway through.

9 Cool cookies on baking sheets for 5 minutes, then transfer to wire racks to cool completely, about 30 minutes.

## 10 Assemble cookies

Spread 1 teaspoon jam on flat side of half the cookies. Top with remaining cookies, flat side down, pressing gently to create sandwiches.

11 Dust assembled cookies with 1 teaspoon powdered sugar using a fine-mesh sieve. Serve immediately or store in airtight container for up to 1 week.

## ?puçlar?

Chill the cookie dough for at least one hour before rolling – this prevents the cookies from spreading during baking and makes the dough much easier to handle.

Use a kitchen scale to measure almond flour accurately, as too much can make the cookies dry and crumbly. If you don't have a scale, spoon the flour into the measuring cup and level it off.

Roll the dough to exactly 5mm thickness for the best results. Thicker cookies will be dense and heavy, while thinner ones may break when assembling.

Let cookies cool completely on the baking sheet for 5 minutes before transferring to prevent breaking, as they're quite delicate when warm.

Don't overfill with jam – use about 1/2 teaspoon per cookie and leave a small border to prevent the filling from squeezing out the sides.

For perfectly round cookies, chill the cut cookies on the baking sheet for 10 minutes before baking to help them hold their shape.

Store unfilled cookies and jam separately if making ahead, then assemble just before serving to maintain the best texture.

Dust with powdered sugar just before serving, as it can absorb moisture from the jam over time and lose its appearance.