

In the Christmas Bakery

Recipe tip: "Linzer Augen"

The Christmas decorations are up and the first candle on the Advent wreath is lit. Time for Christmas cookies! We have a delicious and simple recipe for you here.

Ingredients:

- 200 g powdered sugar
- 400 g butter
- 600 g flour
- 2 packages vanilla sugar
- 2 egg yolks
- A dash of lemon juice and/or grated lemon or orange (organic)
- Jam for filling (we recommend apricot or currant)



Preparation:

- Put the flour on the work surface, cut the butter (not too cold) into pieces and knead with the flour.
- Then add the egg yolks, powdered sugar, vanilla sugar and lemon zest or juice and work into a dough.
- Wrap the finished dough in plastic wrap and chill in the refrigerator for 1 hour.
- Preheat oven to 180°C.
- Roll out the dough (approx. 3 mm) and cut out the cookies (tops and bottoms). There are several possibilities here: The classic Linzer eyes with 3 holes, with one hole, star-shaped, etc.
- Bake the cookies for about 10 minutes and let them cool.
- Afterwards, always spread one underside with jam and place one cookie with holes on top of each. Sprinkle with powdered sugar.

Have fun!