Christmas linzer cookies with Biscoff®

7 steps
10 servings

A festive cookie that brings out the real Biscoff deliciousness.

Ingredients

120g unsalted butter
60g powdered sugar
1 egg yolk
1/4 tsp salt
1/2 tsp vanilla extract
Juice from 1/4 lemon
50g almond flour
150g all-purpose flour + extra for dusting

Topping

Icing sugar
Biscoff Spread

Preparation

1. For the dough: put butter into a bowl, (ideally use a food mixer, if not mix by hand). Whisk/beat until creamy while adding the icing sugar. Add the egg yolk followed by the salt, vanilla extract and lemon juice. Mix until everything is well blended together.

2. If using a food mixer, remove the whisk attachment, add the dough hook, and lower the speed. Stir in the almond flour and the sifted all-purpose flour. Mix until a dough forms.

3. Wrap in plastic foil. Place in the fridge for 1 hour.

4. Preheat the oven to 180°c. Cover a baking tray with baking paper.

5. Take the dough out of the fridge and roll out (0.5 cm thick) on a lightly floured surface. Cut out the cookies using a cookie cutter of choice. Use a smaller cookie cutter to cut out the middle of the cookies. Transfer them on the baking tray.

6. Place in the oven for 8 minutes until they look dry. Let them cool completely on a cooling rack.

7. Dust the cookies with the cut outs with icing sugar. Spread the Biscoff Spread on top of the cookies. Place a cut out cookie on top of a cookie covered with spread, press lightly.