



Valentine's Day Linzer cookies with Biscoff

Duration: 75 minutes

9 ??

8-10 ??

Nothing says love like homemade cookies. These Biscoff linzer hearts blend warm, caramelized flavor with a timeless classic.

Cookies

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

Topping

Biscoff spread
Powdered sugar

- 1 For the dough, use a stand mixer and attach the whisk. Add the butter to the mixing bowl and whisk until creamy. Then add the powdered sugar and combine.
- 2 Add the egg yolk and whisk again. Then add the salt, vanilla extract and lemon juice. Mix until incorporated.
- 3 Remove the whisk and add the dough hook. Lower the speed and stir in the almond flour and the sifted all purpose flour. Mix until a dough forms.
- 4 Wrap in plastic foil and place in the fridge for 1 hour.
- 5 Preheat the oven to 180°C. Cover a baking tray with baking paper.
- 6 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 heart shaped cookie cutter. Use a smaller hearts shaped cookie cutter to cut the middle of half of the cookies. Transfer them on the baking tray.
- 7 Place in the oven for 8 minutes until they look dry. Let them cool completely on a cooling rack.
- 8 Dust the cookies with the cut outs with powdered sugar. Spread the Biscoff spread on the whole cookies.
- 9 Place a cut out cookie on top, press lightly and serve!