



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.