



# Linzer torte cookies

**SERVINGS:** 24

**PREP TIME:** 13 minutes

Jam-filled cookies offer a hint of extra sweetness and a pleasing combination of textures.<sup>1</sup>

**GLUTEN-FREE OPTION:** Substitute 1½ cups of all-purpose gluten-free flour in place of whole wheat flour.

**VEGAN OPTION:** Substitute ½ cup of vegan butter for regular butter. Replace the egg with an egg substitute.

## INGREDIENTS:

- Nonstick cooking spray
- ¾ cup whole almonds
- 2 Tbsp plus ½ cup packed light brown sugar
- ½ cup unsalted light butter, softened
- 1½ cups whole wheat flour
- 1 tsp baking powder
- ¼ tsp salt
- 1 egg
- 2 tsp vanilla extract
- ¼ tsp almond extract
- ¼ cup turbinado sugar
- 3 Tbsp raspberry jam

## DIRECTIONS:

Arrange two oven racks evenly spaced in the upper and lower third of oven. Preheat oven to 350°F. Coat two large baking sheets with nonstick cooking spray.

Place almonds and 2 tablespoons brown sugar in a food processor. Process until the nuts are finely ground, about 40 seconds. Add flour, baking powder and salt and pulse to combine. Beat butter in a mixing bowl with an electric mixer until smooth. Add the remaining ½ cup brown sugar and beat until combined. Scrape sides, add egg, vanilla and almond extract and beat until completely incorporated. Add flour mixture and mix until dough forms. Roll dough into 24 balls.

Roll balls in turbinado sugar and place on the prepared baking sheets, spacing evenly. Press gently down in the center with thumb or finger to create a slight indent. Whisk jam in a medium bowl until smooth. Using a teaspoon, fill indents with jam.

Bake for 12-13 minutes, or until the cookies are just lightly golden.

## NUTRITION ANALYSIS (PER SERVING):

Calories: 97	Carbohydrates: 14 g	Sodium: 83 mg	Sugars: 7 g	Protein: 35.1 g
Total fat: 5 g	Dietary fiber: 1 g	Cholesterol: 13 mg	Potassium: 21 mg	Saturated fat: 1 g

<sup>1</sup><https://library.teladochealth.com/hc/en-us/articles/360057090593-3-Healthy-Winter-Holiday-Desserts>