

Pistachio and Sour Cherry Linzer Cookies

This recipe is from Debi Mazar and Gabriele Corcos on cookingchanneltv.com. I highly recommend investing in a set of [these rolling pin guides](#) to help you to roll out the dough to an even thickness.

Makes about 24 sandwich cookies.

150 grams (1¼ cups) shelled pistachios
202 grams (1½ cups) all-purpose flour
1½ teaspoons baking powder
½ teaspoon kosher salt
170 grams (1½ sticks) unsalted butter, removed from fridge 30 minutes before starting baking
132 grams (⅔ cup) granulated sugar
1 large egg
½ teaspoon vanilla extract or vanilla bean paste
170 grams (½ cup) sour cherry or raspberry jam
57 grams (½ cup) icing sugar for sprinkling

1. Preheat oven to 350°F.
2. If using raw pistachios, spread nuts on a baking sheet and toast for about 6-8 minutes, until they smell fragrant and start to look shiny. Let cool completely.
3. Place toasted and cooled pistachios in a food processor and pulse until you have a fine meal. Be careful to not over-process otherwise you will create a paste.
4. Combine the flour, baking powder, salt and ground pistachios in a medium bowl and mix well. Set aside.
5. In a stand mixer, cream the butter until it lightens in color, about 3 minutes. Add the sugar and mix until light and fluffy, another 3 minutes. Add the egg and vanilla seeds and beat until fully incorporated, 2 minutes. Scrape the sides of the mixing bowl and mix for another minute. Add the flour mixture and mix on low speed until the dough comes together. Scrape down the sides of the bowl and beat for an additional 10 seconds. Divide the dough into three disks. Wrap each disc in plastic wrap and chill for about 30 minutes.

6. Lightly flour each disc of dough and roll each piece between 2 sheets of parchment paper to a $\frac{1}{4}$ inch thickness. Pop the sheets of dough into the freezer for about an hour to chill really well.
7. After chilling, peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer. Brush off any excess flour. Using a 2-inch round or round fluted cookie cutter, stamp out circles of dough and transfer to a baking sheet. Space the cookies 1-inch apart. Save all the scraps. Repeat the process with the other two sheets of dough. Take the remaining scraps and gently gather them together. Repeat the process once more. Depending on the size of your cookie cutters, there should be about 48 cut-outs. Using a small round, star or heart shaped cutter, cut out holes in the center of half the cut-outs. These will be the top of your sandwich cookies.
8. Bake until the edges begin to brown slightly, 9 to 11 minutes. Allow to cool on the baking sheets for 3 minutes before carefully transferring to a rack to cool completely.
9. Stir the sour cherry jam to loosen it up. Spread 1 teaspoon of jam onto the cookies without the holes, going as close to the edges without going over. Sprinkle the cookies with the cut-out holes generously with confectioners' sugar. Top each jam-covered cookie with a sugar-sprinkled cookie to create a sandwich. Store in an airtight container up to 3 days.