



# Linzers

## perfectly crispy holiday snacks

### Ingredients:

15 dag sharp flour  
15 dag smooth flour  
50 g ground almonds  
1 baking powder  
20 dag butter  
10 dag powdered sugar  
1 vanilla sugar  
1 egg  
1 tablespoon sour cream  
1 lemon sugar  
a pinch of salt  
a pinch of cinnamon  
jam / jam as desired

### Preparation:

Butter and sugar whisk together. Then add lemon and vanilla sugar, salt, cinnamon and egg. Mix the mixture well.

Then gradually add the mixed flour with the baking powder and ground almonds.

Continue to mix and add sour cream at the end.

Take the dough out of the bowl and add a little more sharp and smooth flour, so much that it doesn't stick to your hands.

You should not knead it for too long, just a couple of times is enough as it will quickly form into a ball. Wrap the dough in cling film and refrigerate for 30 minutes.

Sprinkle the work surface with flour. Roll out the dough to only half a cm, play with the molds and make various linzers. Of course one side must have a hole in the middle that will be adorned with the perfect jam or marmalade, depending on what you like.

Line a baking paper, arrange the linzers and bake in a preheated oven at 170 ° C for 5 minutes. Pay attention to the baking time, that's the most important part.

They may seem raw to you but they are not.

When they cool, coat one side with jam as desired and glue with the other half.

Sprinkle with powdered sugar!