

Linzer Tarts

Ingredients:

1 cup unsalted butter
½ cup sugar
1 large egg
2 cups all-purpose flour
1 teaspoon vanilla
Seedless raspberry preserves
Powdered sugar

Directions:

1. Preheat oven to 350 degrees
2. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add egg and vanilla, beating until blended.
3. Add flour, beating at low speed until blended.
4. Roll dough into small balls and place on greased cookie sheets two inches apart. Flatten dough balls with a flat-bottomed cup wrapped in a damp paper towel.
5. Dip a small round cookie cutter in flour and cut out a small circle in the center of exactly half of the cookies.
6. Bake for 8 – 10 minutes or until set (the cookies will be pale. The cut out halves will bake faster, so watch closely)
7. Transfer to wire racks to cool
8. Spread raspberry preserves on top of solid cookies. Sift powdered sugar over the cookies with the hole in the center. Place on top of preserves to make a sandwich.