

Linzer Tart and Cookies

<u>Ingredients</u>	2# 3 1/3 oz	4# 6 2/3 oz	6# 10 oz
Toasted Hazel Nuts	3 1/2 oz	7 oz	10 1/2 oz
Chopped Unsalted Butter	5 1/3 oz	10 2/3 oz	1#
Granulated Sugar	5 1/3 oz	10 2/3 oz	1#
Whole Eggs	1 2/3 oz	3 1/3 oz	5 oz
Pastry Flour	10 2/3 oz	1# 5 1/3 oz	2#
Bread Flour	1/3 oz	2/3 oz	1 oz
Ground Cinnamon	1/6 oz 1/2 tsp	1/3 oz	1/2 oz
Ground Cloves	1/24 oz 1/2 tsp	1/12 oz	1/8 oz
Lemon or Oranges Zest	1/12 oz 1/2 a lemon	1/6 oz	1/4 oz
Cake or Bread Crumbs	2 2/3 oz	5 1/3 oz	8 oz
Corn Syrup	1 1/2 oz	3 oz	4 1/2 oz
Whole Milk	As needed (Around 2-3 ounces)	As needed	As needed

1. Toast hazelnuts in the oven at 350-400 degrees on a sheet pan. When cooled grind into rough pieces.
2. Place butter (lump free), corn syrup, and sugar in an electric mixer bowl, and cream together.
3. Add eggs one at a time and continue to cream.
4. Add bread crumbs, hazelnuts, cinnamon, cloves, zest, and flours all at once and combine.
5. Add milk (depending on the dryness of the dough) in 1/2 oz. When the dough is at the right moisture content it should squish. If you roll it into a ball and press into it with your index finger, it should be indented but not cracking.
6. Remove from bowl and portion out in about 1# 1 ounce discs.
7. To make Linzer tarts: Roll out the dough to 1/4 thickness. Cut it with a 9" cake ring. Remove the ring and fill with 1-2 scoops of jam and spread it out until it is an inch away from the edge.
8. Roll out another piece of dough until it is 1" bigger than the cake ring. Make 3/4" strips similar to the apple pie lattice. Lay 4 - 5 strips down 6-12 o'clock. Lay the other 4 - 5 strips diagonally to create diamonds in the spaces that are exposed. Use the cake ring to cut off the excess dough, this time leave it on.
9. Take the scraps that were left over and roll out a log and put it around the linzer tart. Use a fork a crimp it. OR Take the scraps and make like 1" balls and put it around the linzer tart. Use your thumb to press it down.
10. Bake at 350-375 for 10-30 minutes (depending on how thick your filling is). Then check for crust darkness. The high amount of sugar in the dough is going to cause a high amount of darkening so pay attention.

To finish the cookies:

1. When the dough is rolled out, cut out the cookies. Remember two cut outs for each sandwich cookie. In the cookie that will be the top piece, cut a small shape out in the middle.
2. Bake the cookies at 350 degrees for 8-10 minutes.
3. Separate the cookies tops from the cookie bottoms. Generously dust with powdered sugar.
4. Pipe or spread filling onto the cookie bottoms.
5. Sandwich the top piece onto the bottom piece.
6. To finish the Linzer tart, remove the cake ring and using an 8-inch cake circle as a guide, dust powdered sugar around the edge of the tart.

