

VEGAN LINZERS

(adapted from [*Rainbow Nourishments*](#))

200 g whole-wheat flour

40 g all-purpose flour

1 /2 cup grapeseed oil

30 g powdered sugar

pinch of salt

jam of your choice to fill the cookies (I used strawberry)

Add all the cookie ingredients to a food processor. Process until evenly combined. Adjust the consistency with more flour if needed, so that if you pinch the dough between your fingers it will not crumble.

Transfer the dough to a bowl, cover with plastic wrap and chill in the fridge for 1 hour. Dust a piece of parchment paper with flour and roll the dough to 1 /4 inch thickness using a plastic wrap on top to protect it as you roll. Cut round shapes, at this point the dough might be getting too soft, so place it in the freezer.

Remove from the freezer, cut centers out of half of the rounds, place in the freezer again for 20 minutes and bake from frozen in a 350F oven.

Spread jam on the round cookies, top with the open circles, and dust the surface with powdered sugar.