

SUGARPRISM PAINTED RASPBERRY LINZER COOKIES

(adapted from *Food Duchess*)

75 g hazelnut flour
160 g all-purpose flour
1/4 tsp salt
3/4 cup unsalted butter, at room temperature
100 g granulated sugar
1 tsp cinnamon
25 g egg yolk (about 1 large)
1 tsp vanilla
1/4 cup seedless raspberry jam

Sugarprism diluted to air-brush consistency in Lipstick Red (optional)

Chefmaster air-brush gold (optional)

Heat oven to 350°F. Cover a baking sheets with parchment. Evenly spread hazelnut flour onto the paper and bake for 5 to 10 minutes, moving it around often so that no spots get overly roasted. Remove the toasted flour from the oven and allow to cool for 30 minutes.

In a medium mixing bowl, whisk together the cooled hazelnut flour, all purpose flour, and salt. Set aside. In a stand mixer fitted with the paddle attachment, beat together the butter, sugar, and cinnamon, until light and fluffy – about 3–5 minutes. Add egg yolk and vanilla, then beat again until well-combined. Add flour mixture to the stand mixer and beat until just combined and a crumbly looking dough has formed.

Remove dough from stand mixer and lightly form into a disk shape with your hands. Place dough-disk onto a heavily floured surface, and roll the dough out to about 1/8–1/4" thick. Cut the cookies in you desired shape and size, cutting a hole in the center of half the cookies. Those will be the top. Bake for about 10 minutes, until the edges start to get darker. Remove from the oven and allow to cool before proceeding.

Use a stencil to add a pattern to the cutout cookies. Spread jam on the cookie base, top with the decorated cookie.