

## **UBE LINZER COOKIES**

(adapted from *Instructables*)

### FOR THE UBE JAM:

1/3 cup condensed milk  
1/4 cup evaporated milk  
2 tbsp butter  
1/2 cup grated ube  
1 tsp ube extract  
1/8 tsp salt  
Squeeze of lemon

### FOR THE COOKIE DOUGH:

1/2 cup (1 stick) butter, softened at room temperature  
1/3 cup icing sugar  
1 large egg yolk  
1 tsp ube extract  
1 cup all purpose flour  
1/2 cup almond flour  
pinch of salt  
Extra icing sugar for dusting

Make the jam: Combine condensed milk, evaporated milk, and butter in a pan over medium heat. Stir until butter is melted in low heat. Add grated ube. Stir continuously until thickened, it should take about 10 minutes. Add ube extract, salt, and a squeeze of lemon juice. Continue stirring until you reach the consistency of thick pudding, about minutes longer. Remove from heat and let cool at room temperature.

Make the dough: Using a paddle attachment, cream together butter and icing sugar. Add egg yolk. Continue to cream together until pale and fluffy. Add ube extract. Mix until thoroughly combined. Add all purpose flour, almond flour, and salt. Mix just until combined. Roll the dough out, cut shapes, and for half of the cookies, cut a design of your choice in the center.

Bake the cookies at 325F for 15 minutes. Once cool, spray a pattern on the cookies with the cutout, if so desired. Spread ube jam on the underside of the bottom cookie layer, so that the smooth side is on the outside. Find matching tops and make a cookie sandwich.