

LINZER-STYLE NUTELLA GHOST COOKIES

(from The Bewitching Kitchen)

300 g all-purpose flour (2½ cups, spooned and leveled)

200 g unsalted butter, softened but still cool

100 g powdered sugar (about ¾ cup plus 1 tablespoon)

1 large egg yolk

1 teaspoon vanilla extract

¼ teaspoon fine salt

Filling and finishing

Americolor white food gel color

Nutella

black non-pareils

Beat the butter and powdered sugar until smooth and creamy, about 1–2 minutes. Mix in the egg yolk, vanilla and salt. Add the flour and mix just until a soft dough forms. Avoid overmixing.

Divide the dough into two flat discs, wrap, and refrigerate for 30 minutes, until firm enough to roll without sticking. Roll the dough between sheets of parchment to about ⅛ inch (3 mm) thick. Cut matching pairs of cookies using a round, fluted, or heart-shaped cutter. Cut a small window in the center of half the cookies. Transfer to parchment-lined baking sheets.

Paint white Americolor over the cookies that will be the top. Freeze all cookies for 15 minutes then bake at 350F for about 15 minutes, until edges start to get golden. Cool completely on a rack. Fill with Nutella, add little black non-pareils for the eyes.