



Christmas cookies „Linzeraugen“

by ROBINSON Club Ampflwang

Ingredients:

- 150 g of smooth flour
- 100 g of butter
- 50 g of icing sugar
- 50 g peeled fine almonds
- 1 egg yolk
- paring of a lemon
- 1 pinch of vanilla sugar
- 1 pinch of salt

Filling:

marmelade



Preparation:

Mix the ingredients quickly to a shortcrust. Set aside for 1 hour.

Roll the shortcrust about 3 mm thin and cut round slices.

Cut out 1 hole in half of the slices. Place the shortcrust slices on a sheet covered with baking paper and bake approx. 12 minutes (middle shelf) at 180 ° C.

Spreadausge the chilled biscuits with jam, place the perforated biscuits on top and sprinkle with icing sugar.