

# Strawberry Linzer Torte Cookies - Almond Raspberry Torte

<https://moneysmartfamily.com/money-saving-tips/best-dessert-recipes/#linzer>



These fun and delicious cookies were introduced to our family by Annette's longtime best friend Dianne G. Each year around the holidays she would bake an assortment of cookies at home in Virginia, pack them up and mail them to us in Arizona.

Our kids always looked forward to her package and especially to these jelly-filled Linzer cookies. Dianne calls these Almond Raspberry Tarts, but after researching them they look more like Linzer Torte Cookies. The common Linzer Torte Cookies are covered with powdered sugar. Dianne's recipe calls for almonds, cinnamon, and sugar.

Any way you prepare them you're going to love them.

## Ingredients:

### Cookie Dough Ingredients:

- 1 ½ Cups Margarine
- 1 Cup Sugar
- 2 tsp Vanilla
- 1 tsp Almond Extract
- 3 ¾ Cup White Flour
- 2 Egg White, slightly beaten

### Topping Ingredients:

- ¼ Cup Sugar
- 2 tsp Cinnamon
- ¼ Cup Chopped Almonds

### Filling:

- 10 to 16 oz Raspberry or Strawberry Jam (seedless is preferred)

## **Linzer Torte Cookies Directions:**

Combine cookie dough ingredients and chill for 15 minutes.

Roll dough out to ¼ inch thick.

Using a floral cookie cutter, cut out cookie shapes and place them on ungreased cookie sheets.

Take the left-over dough and re-roll it for more cookies.

Divide cut cookies into two groups on 2 separate cookie sheet: one for tops and one for bottoms.

Use the top of a screw on bottle (approximately 1" in diameter) and cut out a circle in the middle of the top pieces (this will be where the jelly will be seen).

Take the "holes" and roll out again to make more tops and bottoms.

Brush cookie tops with egg white and then sprinkle with cinnamon, sugar and almond topping.

The topping should stick to the moist egg white.

Pour off excess topping to use on the next batch of cookies.

Place cookie sheets containing tops and bottoms into 350° oven. Place no more than 2 cookie sheets in the oven at one time.

Bake for 10-12 minutes - until golden brown.

Cool until you can hold them in your hand.

Put raspberry or strawberry jelly on the bottom cookies - spreading close to the edge. Put a larger "blop" in the middle.

Place the top cookie with the sprinkles and the hole on top of the jelly, being sure to line up the edges.

Store in a plastic container, separating each layer of cookies with waxed paper.

**Yield 24 - 48 (2 piece cookies)**