

RASPBERRY

limoncello linzers



A Pretty Platter

Rather than hiding daintily decorated cookies in a tin, arrange them on a pretty keepsake platter. Vintage shops and flea markets are the perfect place to find gorgeous gift-worthy plates at a reasonable price.

Raspberry Limoncello Linzers

The tangy brightness of Limoncello liqueur is balanced by this cookie's rich, buttery base and a burst of sweet, flavorful jam.

Makes 2 dozen cookies

INGREDIENTS

- 1 cup** (2 sticks) butter, softened
- 4 ounces** cream cheese, softened
- 1 cup** light brown sugar, packed
- 1 egg yolk
- 1 teaspoon** pure vanilla extract
- 1/2 teaspoon** almond extract
- 2 3/4 cups** flour
- 1/2 cup** cornstarch
- 1 1/2 cups** seedless raspberry jam
- 4 cups** confectioners' sugar
- 3 tablespoons** powdered egg whites
- 1 tablespoon** lemon juice
- 1 tablespoon** lemon zest
- 1/2 to 3/4 cup** Limoncello liqueur

DIRECTIONS

In large bowl, cream together butter, cream cheese and brown sugar using electric mixer. Add egg yolk and extracts; mix well. Gradually add flour and cornstarch; mix just until blended. Divide dough in two pieces, flatten into discs and wrap in plastic wrap. Refrigerate until firm, 30 to 45 minutes.

Preheat oven to 350°F. On lightly floured surface, roll chilled dough to 1/8-inch thick and cut into desired shapes. Place cookies on parchment-lined baking sheets and bake 9 to 11 minutes, until edges begin to brown and cookies are firm. Cool cookies on sheet 3 to 4 minutes. Remove cookies to wire rack to cool completely.

Meanwhile, in small saucepan, bring raspberry jam to simmer over medium-high heat, insert candy thermometer. Simmer, stirring constantly, until jam reaches 225°F; cook 1 minute more. Remove from heat, cool slightly. Spread 1 heaping teaspoon jam in center of each cookie.

In medium bowl, combine confectioners' sugar and egg white powder. Add lemon juice and zest; stir in Limoncello beginning with 1/2 cup, add more, if necessary, to reach desired consistency. Pipe or drizzle cookies with frosting; allow frosting to set before serving or storing. Store cookies in airtight container, separating layers with parchment paper, for up to 1 week.