

Festive linzer cookies with Biscoff®

Lotus
Biscoff®



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A festive cookie that brings out the real Biscoff deliciousness



SERVINGS 15-20 smaller cookies or 8-10 larger cookies

INGREDIENTS

120 g unsalted butter
60 g powdered sugar
1 egg yolk
1/4 tsp salt
1/2 tsp vanilla extract
Juice from 1/4 lemon
50 g almond flour
150 g all purpose flour + extra for dusting

2 tbsp powdered sugar
3-4 tbsp **Biscoff Spread**



PREPARATION

1. Use a stand mixer to make the dough. Attach the whisk and add the butter to the mixing bowl. Whisk until creamy, add the powdered sugar and combine. Add the egg yolk and whisk again. Add the salt, vanilla extract and lemon juice. Mix until incorporated.
2. Remove the whisk and add the dough hook. Lower the speed and stir in the almond flour and the sifted all purpose flour. Mix until a dough forms.
3. Wrap in plastic foil. Place in the fridge for 1 hour.
4. Preheat the oven to 180°C. Cover a baking tray with baking paper.
5. Take the dough out of the fridge and roll out (0,5 cm thick) on a lightly floured surface. Cut out the cookies using a Christmas cookie cutter of choice. Use a smaller cookie cutter to cut out the middle of half of the cookies. Transfer them on the baking tray.
6. Place in the oven for 8 minutes until they look dry. Let them cool completely on a cooling rack.
7. Dust the cookies with the cut outs with powdered sugar. Spread the Biscoff Spread on the whole cookies. Place a cut out cookie on top, press lightly

