

Heart-Shaped Cookies with Two Types of Dough



I discovered this recipe only recently, but it instantly became one of my favorites!

The combination of crumbly butter dough and soft, unbaked nut dough on top, paired with tangy jam, is absolutely irresistible!

Now, I wholeheartedly share it with you!

Ingredients:

Butter Dough:

- 210 g all-purpose flour
- 70 g powdered sugar
- 140 g butter
- 1 egg yolk
- Grated lemon zest

Nut Dough:

- 150 g powdered sugar

- 100 g butter
- 120 g ground walnuts
- 1 egg yolk
- A bit of cocoa and rum

For Assembly:

- Jam

Method:

1. Butter Dough – Baked

First, prepare the butter dough. Combine the ingredients on a floured surface and work them into a dough. Roll out the dough and use a cookie cutter to cut out heart shapes. Transfer the hearts to a greased or parchment-lined baking sheet and bake until lightly golden.

2. Dough – Unbaked

Prepare and mix the nut dough ingredients. Roll out the dough and use the same cookie cutter used for the butter dough to cut out heart shapes. **DO NOT BAKE** the nut dough hearts!

Assembly

3. Assemble the cookies by spreading jam between the hearts, placing the baked butter dough at the bottom, and the unbaked nut dough on top.

4. You can decorate the tops of the cookies with crushed nuts.

I believe you will absolutely love these cookies!

Let me know how they turned out and what your family thought of them!

I hope you enjoy the recipe! 😊



**Classic and absolutely essential Christmas cookies, but taken to the next level!
No more dry Linzer cookies! Introducing an amazingly tender yet crispy
biscuit, perfectly harmonized with tangy marmalade!**