

EGGNOG LINZER COOKIES

INGREDIENTS:

FOR COOKIES:

1/2 cup vegetable shortening
1/2 cup (1 stick) butter, room temperature
1/2 cup brown sugar, firmly packed 1/2 cup granulated sugar
1/2 teaspoon salt
1 teaspoon baking powder
2 teaspoons LorAnn Princess Cake & Cookie Bakery Emulsion
2 tablespoons sour cream powder (optional)
1 egg
2 1/2 cups unbleached all-purpose flour
1/2 cup white rice flour or cornstarch

FOR TOPPING:

Confectioners' sugar

FOR FROSTING:

2 cups glazing sugar or confectioners' sugar
1/8 teaspoon LorAnn Eggnog Super-Strength Flavor
3 to 4 Tablespoons milk or cream
LorAnn Liquid Food Coloring of your choice



DIRECTIONS:

1. In a large bowl, beat together the shortening, butter, sugars, salt, baking powder, Emulsion and sour cream powder (if using). When well-blended, add the egg, beating until fluffy. Whisk the flours and/or cornstarch together, and stir in. Divide the dough in half, form into disks, wrap well, and refrigerate for 30 minutes.
2. Remove the chilled dough from the refrigerator, and roll it 1/8-inch thick on a lightly floured surface. Cut with Linzer cutters*, place the cookies on lightly greased or parchment-lined baking sheets, and bake them in preheated 350 degree oven for 8 to 10 minutes or until they are very lightly browned on the edges. Remove them from the oven and cool on racks.
3. Dust the cookies whose centers are cut out with confectioners' or Snow White Sugar. Mix the frosting ingredients, then spread a thin layer on the bottom (solid) halves. Top with the cut-out halves. Store the cookies in airtight containers for several days, or freeze for longer storage.

*Makes 3 1/2 to 4 dozen cookies

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