

THE GENTLEMAN CALLER'S LINZER COOKIE

What you need:

- 2 sticks of butter – 16 tablespoons, softened OR 1 stick – 16 tablespoons of butter flavor Crisco + 6 tablespoons water**
- 1 cup white sugar
- 1 egg
- 2 1/2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 2 1/2 cups all purpose flour
- strawberry (or your favorite red colored) jam
(<http://thegentlemancaller.net/the-gentlemans-momma-end-of-summer-strawberry-jam-video/>)
- 1 cup powdered sugar

***I know I sound like a Crisco salesman, and yes, it is not good for you, but it makes a flakier cookie.*

Preheat oven to 375.

In the bowl of your mixer, beat butter and sugar to cream, about 4 minutes. While creaming, sift flour and salt together. To the mixer add the egg and vanilla. Turn the mixer off. Spoon in the flour and salt mixture and stir to combine. This dough is stiff. If it's especially dry in your house from radiant heat, or you live in Las Vegas or something, you might need a tablespoon of water. Humidity makes a difference in a stiff cookie.

Line a baking sheet with parchment. Take about a 2 cup ball of dough and roll it out on the parchment to 1/8 of an inch. Thin is your friend.

Use a biscuit cutter to stamp out circles. Remove excess dough and reuse in the next batch you roll out. Use a smaller cookie cutter (or soda bottle cap or something else like that) to stamp out a relief in the middle. Re-use that dough as well. Not everyone has all these shapes and cutters. Be resourceful, you just need two shapes, one bigger than the other.

Bake for 7 minutes. Check them. They should not get brown, only barely gold-ish. Watch them fastidiously. Keep baking in batches. Allow them to cool. Spread the tops (the ones with the hole in the middle) on wax paper. Put the powdered sugar in your sifter and dust the tops gently.

Spread the jam on the bottom halves. Squish the two together.

OPTIONS:

- cut the vanilla extract to 1 teaspoon. Add 1 1/2 teaspoons almond extract and use cherry jam instead of strawberry jam. Delicious.
- to the dry ingredients, add 1/4 teaspoon ground cloves, 1/4 teaspoon cinnamon, and 1/4 teaspoon cardamom. Use orange marmalade instead of strawberry jam. Spicy.