



**Century**  
Federal Credit Union

# Recipes for Success

## Raspberry Linzer Cookies

Jen, Marketing Director

### Ingredients

- 1 3/4 cups flour
- 1 cup powdered sugar
- 2 sticks of butter, cold
- 1 package of vanilla sugar
- 2 egg yolks, save the whites
- 1/4 cup of sugar
- 1 cup of finely ground pecans
- 1/2 cup of seedless red raspberry jelly



### Directions

1. In a large bowl combine flour, powdered sugar and vanilla sugar. Add in egg yolks and cold butter that is cut up into small pieces.
2. With your hands work the dough together for about 4-6 minutes.
3. Divide dough in 2 equally sized balls. Roll out first ball to 1/6 of an inch thick. Cut circles out. Use a thimble to cut out a hole in the middle of half of the circles you cut.
4. Whip the egg whites in a bowl, set aside.
5. Stir together ground pecans and sugar, set aside.
6. Stir jelly to help liquefy the consistency a bit, set aside.
7. For the cookies that have the center cut out, brush one side with egg whites and dip in pecan/sugar mixture.
8. Place all cookies on a sheet and bake at 350 for 11-12 minutes.
9. After cookies are cooled, sandwich jelly between a top & bottom.