

Linzer Kipferl cookies

40–50 Min

Preparation

1. For the dough, beat the room temperature butter with the powdered sugar, the seeds from the vanilla pod and the lemon peel until fluffy, then gradually fold in the egg.
2. Fold the sieved flour into the butter mixture.
3. Then pipe crescent shapes onto the baking parchment using a piping bag and star nozzle and bake for 10 minutes at 180°C (356°F) using the fan setting until golden-brown.
4. Allow the cookie halves to cool, then join the halves together using apricot jelly.
5. Finally, melt 2/3 of the chocolate, then break up the remaining 1/3 into small pieces and mix into the melted mixture. Whisk the chocolate until all the lumps have disappeared. Dip the ends of the cookies into the chocolate and leave to set on the baking parchment.

HINT: The dough will make around 60 cookies.

Ingredients 6 Portions

= Kotányi Produkte

For the dough

250 g	Butter
100 g	Powdered sugar
350 g	Wheat flour, smooth
1	Egg
1 pcs.	Bourbon Vanilla Pods, Whole
10 g	Lemon Peel, Chopped
1 pinch	Table Salt

For the filling

100 g	Apricot jelly

For the topping

200 g	Couverture chocolate, dark