



Linzer Cookies with Peppery Orange Marmalade

🕒 60–90 Min   

Preparation

- 1 To make the pie dough: Work the powdered sugar, butter, flour, eggs, bourbon vanilla sugar and orange peel into a smooth dough. Cover with plastic wrap and leave to rest for an hour in the fridge.
- 2 Preheat the oven to 180 °C (347°F).
- 3 Roll the dough out until it is 3 millimeters thick. Cut out cookies with holes and cookies without holes for the base.
- 4 To make the marmalade: Place the marmalade orange juice and the zest of an orange in a pan. Leave to simmer for 5 minutes and season to taste with ground pepper.
- 5 Bake the cookies for 10 minutes until golden brown. Leave to cool. Dust the cookies that have holes with powdered sugar.
- 6 Bake the cookies for 10 minutes until golden brown. Leave to cool. Dust the cookies that have holes with powdered sugar.
- 7 Spread marmalade onto the cookies that do not have holes and stick them to the cookies with holes. Store the cookies in an air-tight container.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the pie dough

300 g	Wheat flour
200 g	Butter
95 g	Powdered sugar
1	Egg
5 g	♦ Bourbon Vanilla Sugar

For the marmalade

100 g	Orange marmalade
6 tbsp.	Orange juice
1 tbsp.	Orange peel, grated
2 tsp.	♦ Pepper Black, Ground

