



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 |

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.

