

## HERFRIED'S LINZER AUGEN



### Ingredients for approx. 30 Linzer Augen

600	g	plain wheat flour
400	g	butter
200	g	powdered sugar
2	pcs	egg yolk
2	pkt	vanilla sugar
1	pinch	lemon zest
1	pinch	salt

### Ingredients for coating

100	g	jam (apricot, red currant, strawberry)
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## Baking time

40 min. total time, 30 min preparation time, 10 min baking & resting time

## Preparation

1. Pour the flour onto the work surface and work in the chopped butter.
2. Add the egg yolks, icing sugar, vanilla sugar, a pinch of salt and lemon zest and quickly work into a smooth dough. Wrap the dough in cling film and leave to rest in the fridge for 1 hour.
3. In the meantime, preheat the oven to 180° C, top/bottom heat.
4. Knead the dough well again, roll out to a thickness of approx. 3 mm and cut out tops with holes and bottoms without holes for the Linzer Augen. It is easier to knead and roll out the dough if you cut it in half.
5. Place the cut-out Linzer Augen on a baking tray lined with baking paper and bake for approx. 10 minutes.
6. Finally, spread the baked Linzer Augen with jam (or apply with a piping bag) and assemble one part without a hole and one part with a hole.

## Useful tips

The finished Linzer Augen can be sprinkled with icing sugar. The icing sugar should be sprinkled on before the Linzer Augen are assembled so that the jam is still visible.

You can cut out the Linzer Augen with one or three holes as desired

The dough is easy to roll out if you cover it with cling film.

If you are baking lots of Linzer Augen in a row, leave the baking tray to cool in between, otherwise the dough will flow apart.

**HAVE FUN BAKING AND ENJOY  
HERFRIED'S LINZER AUGEN!**