

INGREDIENTS:

EGGNOG LINZER COOKIES

FOR COOKIES:

1/2 cup vegetable shortening

1/2 cup (1 stick) butter, room temperature

1/2 cup brown sugar, firmly packed1/2 cup granulated sugar

1/2 teaspoon salt

1 teaspoon baking powder

2 teaspoons LorAnn Princess Cake & Cookie Bakery Emulsion

2 tablespoons sour cream powder (optional)

l egg

2 1/2 cups unbleached all-purpose flour

1/2 cup white rice flour or cornstarch



FOR TOPPING:

Confectioners' sugar

FOR FROSTING:

2 cups glazing sugar or confectioners' sugar 1/8 teaspoon LorAnn Eggnog Super-Strength Flavor 3 to 4 Tablespoons milk or cream LorAnn Liquid Food Coloring of your choice

DIRECTIONS:

- 1. In a large bowl, beat together the shortening, butter, sugars, salt, baking powder, Emulsion and sour cream powder (if using). When well-blended, add the egg, beating until fluffy. Whisk the flours and/or cornstarch together, and stir in. Divide the dough in half, form into disks, wrap well, and refrigerate for 30 minutes.
- 2. Remove the chilled dough from the refrigerator, and roll it 1/8-inch thick on a lightly floured surface. Cut with Linzer cutters*, place the cookies on lightly greased or parchment-lined baking sheets, and bake them in preheated 350 degree oven for 8 to 10 minutes or until they are very lightly browned on the edges.

 Remove them from the oven and cool on racks.
- 3. Dust the cookies whose centers are cut out with confectioners' or Snow White Sugar. Mix the frosting ingredients, then spread a thin layer on the bottom (solid) halves. Top with the cut-out halves. Store the cookies in airtight containers for several days, or freeze for longer storage.

*Makes 3 1/2 to 4 dozen cookies

