

Coconut and Raspberry Linzer Cookies

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Prep. time : 15 minutes

Cook time : 7 minutes

Ready in 22 minutes plus cooling

Level : Basic

Ingredients:

Coconut Cookie Dough:

- All purpose flour 200g (7oz)
- Butter 150g (5.3oz)
- Powdered Sugar 85g (3oz)
- Unsweetened shredded coconut 40g (1.4oz)
- Eggs 40g (1.4oz or 1 small egg)

Decoration:

- Egg white for dipping 30g (1oz or 1 egg white)
- Shredded coconut for dipping as needed
- Raspberry jam 100g (3.5oz)
- White chocolate 100g (3,5oz)
- Dark chocolate 100g (3,5oz)
- Unsweetened shredded coconut as needed
- Freeze dried raspberries as needed
- Brown sugar as needed

Directions

1. To make coconut cookie dough put sifted flour, powdered sugar and shredded coconut into a large bowl, and stir well with a whisk. Add cold butter cut in dices and rub the dry ingredients into the butter with your fingertips until you make crumbly mixture. Add one egg and mix with a plastic scraper. Continue mixing with your hands until your dough becomes uniform. Wrap the dough in cling film, flatten it and put in the fridge for about 1 hour.
2. Roll chilled dough onto floured surface to 3mm (1/8") thickness using an adjustable rolling pin. Then cut out your cookies. I made heart shaped and round cookies, but you can make any shape you like. Make sure that you have the same number of bottom cookies and the ones with a hole that will be your top cookies.
3. Place your cookies onto a baking tray lined with perforated silicone mat, and then, cover your cookies with another perforated silicone mat. That way your cookies will be evenly baked, and they will have a pattern on both sides. If you don't have perforated silicone mat, you can bake your cookies on parchment paper. Put the tray in the fridge for about 15 minutes, and then, bake cookies at 180°C (350°F) for about 6-7 minutes.
4. When your cookies are done, take some of them and dip the edges first into egg white, and then into unsweetened shredded coconut. Put them back in the oven for another 2 minutes, and then leave them to cool down.
5. Dip some of your cookies into tempered dark chocolate and others into tempered white chocolate halfway. Put them onto parchment paper. While the chocolate is still sticky, sprinkle some shredded coconut, freeze dried raspberries or brown sugar onto the chocolate.
6. When the chocolate sets, fill your cookies with raspberry jam. Pipe some raspberry jam onto the bottom part of your cookies, and sandwich with another cookie (the one with a hole). Then, pipe some more jam into the holes. Repeat the procedure until you fill all of your Linzer cookies.
7. There, your coconut and raspberry Linzer cookies are done! Enjoy!