**2023 ADULT CONTEST RECIPE**

**Cardamom Cream Cheese Linzer Cookies**

Makes 20 to 22 sandwich cookies

Dough

1/2 cup (92g) vegetable shortening

8 tablespoons (113g) unsalted butter, softened

1 1/2 cups (298g) granulated sugar

4 ounces (113g) cream cheese, softened

1 large egg

1 teaspoon Vanilla extract

4 cups (480g) King Arthur Unbleached All-Purpose Flour

1/2 teaspoon ground ginger

1/2 to 1 teaspoon ground cardamom

1/2 teaspoon baking soda

1/2 teaspoon salt

Filling and topping

Jam or preserves, of your choice

Confectioners' sugar, for sprinkling

1. Make dough: In large bowl, beat together shortening, butter, sugar, and cream cheese until smooth. Mix in egg and vanilla. Add flour, ginger, cardamom, baking soda, and salt, and mix until dough comes together.

2. Divide dough into quarters and place each piece on its own sheet of parchment. Use rolling pin to roll dough into a rough 9 x 13-inch rectangle, about ¼ inch thick. Stack pieces of dough, separated by parchment, on baking sheet, cover with plastic, and refrigerate for at least 1 hour.

3. Preheat oven to 375°F. Line two baking sheets with parchment.

4. Cut and bake: Lightly flour your work surface. Working with one piece of dough at a time, roll out dough to 1/8 inch thick and cut into rounds about 3 ½ inches in diameter. Gather, re-roll, and cut any scraps.

5. Use any shape small cutter to cut 1-inch hole in center of half of rounds; these will be the top cookies. Transfer all cookies to prepared baking sheets. (Save cutout centers to bake and enjoy separately, if desired.) Repeat with remaining pieces of dough.

6. Bake cookies for 8 to 10 minutes, until edges just begin to brown. Remove from oven and let cool on pan for 5 minutes before transferring to cooling rack to finish cooling completely.

7. Assemble cookies: Place 2 teaspoons of jam on each solid cookie. Dust remaining cookies with confectioners’ sugar. Center sugar-dusted cookies on top of jam-topped cookies and press down gently to adhere top to bottom.

**For contest entry: Please bring a baker’s dozen of cookies on a plate, wrapped in plastic wrap, along with the label from a bag of King Arthur flour.**