

1. Linzer Tart Heart 2025

Linzer Tart Hearts

About 3 large cookies

Ingredients:

3 cups of all-purpose flour + **Extra flour** for flouring surface

2 cups of confectioners' sugar

½ TSP of baking powder

Lemon zest from one lemon

2 ½ sticks (10 OZ) of butter - soft (room temperature)

2 large eggs

1 TSP of Vanilla Extract

Filling:

About **1 cup** of strawberry preserve -- adjust if needed

Optional Final Touch:

Sprinkle with confectioners' sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Whisk

Small Hand Grater or Zester

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

Heart Shapes Template (bellow)

Small Paring Knife

Small and Medium Cookie Cutters (preferably in heart and other Valentine's shapes, but round and square ones can also be used).

Icing Spatula

3 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Silicone spatula

Offset spatula or Dull Knife

Directions:

Already Prepared:

1. Dough:

1.1. Place it into a kitchen mixer with a flat beater attachment:

3 cups of flour
2 cups of confectioners' sugar
½ TSP of baking powder
Lemon zest from one lemon

Shortly stir together using a hand whisk until nicely combined (about 1 minute).

1.2. Add:

2 ½ sticks of butter - soft
2 large eggs
1 TSP of Vanilla Extract

Process at a slow speed until all ingredients are partially combined.

1.3. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes).

Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

2. Resting time:

2.1. Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap).

Tip:

If you want to work with the dough soon, form it into a disk, not into a roll shape.

2.2. Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about 15 – 30 minutes before class..

Start here:

3. Preheat the oven to 350°F.

4. Cut the cookies:

Notes:

- Work one by one on a floured surface.
- The dough needs to always sit on a floured surface during flattening to be able to separate the cut cookies that are ready to bake.
- Each large heart cookie consists of two cookies (one top and one bottom, like a sandwich). Make sure that you cut an even number of cookies.

- 4.1. Place the dough on a floured surface and lightly flour the top of the dough.
- 4.2. Using a rolling pin, flatten the dough into about ¼" – 3/8" thickness (based on your preference). If the dough starts sticking, add flour.
- 4.3. Cut the dough into heart shapes using the template below the recipe or your templates.
- 4.4. To create the best visual effect, use small and medium cookie cutters to cut openings in the top part of each heart.

Important:

Keep a matching bottom part for each heart without any openings cut.

Tip:

Bake and keep the shapes you cut out from each heart because they can be glued onto the hearts as a final step with extra preserves for an even better visual effect!

- 4.5. Gently place cut hearts on a baking sheet with parchment paper using an icing spatula.

Important:

Make sure they are not touching each other.

Tip:

From the dough leftovers, cut a few bonus cookies for the baker 😊. Or, to make it even easier, place the leftover dough on the baking sheet and bake it along with the hearts (they will not look as pretty, but they will taste just the same).

5. Bake:

- 5.1. Bake in a preheated oven until fully baked. The surface turns from a doughy texture to solid but slightly fluffy (about 12 - 15 minutes).
- 5.2. Rotate the baking sheets in the middle of baking.

Note:

Right after baking, the cookies have a soft texture, which can make some people confused and think it is a sign of underbaking; this is why some people tend to extend the baking time and overbake cookies. To ensure cookies are properly baked, watch the surface texture and bake the cookies for at least 10 minutes to reach the best results.

- 5.3. Let totally cool on the baking sheet before assembly

Note:

The heart shapes are very large, which makes them more fragile than smaller cookies. Not moving them before they are fully cooled will prevent cracking.

6. Assemble the cookie sandwich:

- 6.1. Spread some preserve on the bottom parts of each heart cookie and slowly and carefully cover it with the top part (top parts are those that have cut-outs from the small and medium cookie cutters).

Tip:

Use an icing spatula for easy manipulation, especially with the top parts.

- 6.2. Then, using an offset spatula or a dull knife, scoop a small amount of preserves and gently spread it onto each of the small and medium cookies that were cut out from the top part of the heart. Place them (glue them) around the perimeter of the larger cookie.
- 6.3. For best results, let rest in the refrigerator for at least one hour before serving.

Note:

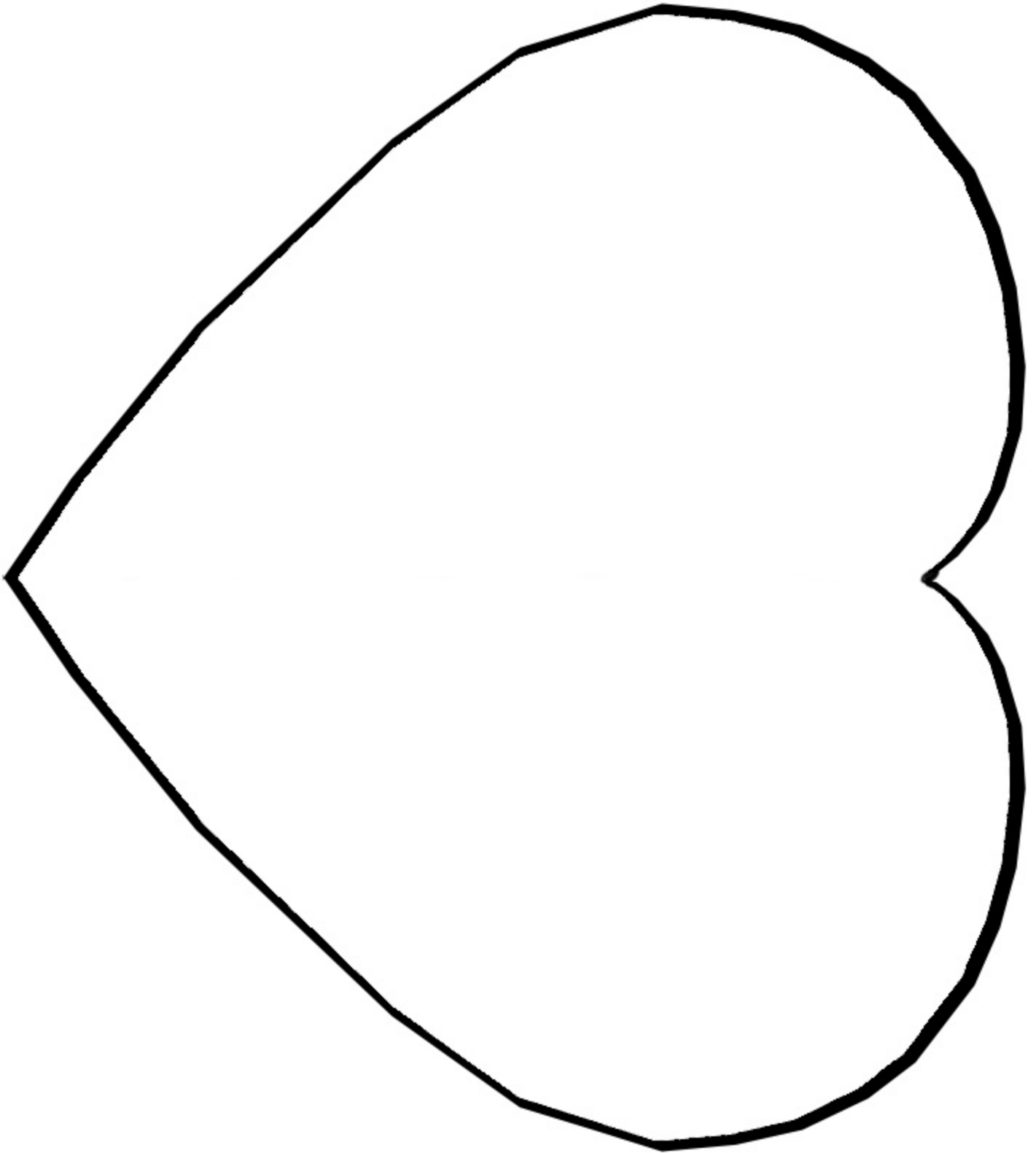
After that, the cookies do not have to be stored in the refrigerator.

- 6.4. Sprinkle it with confectioners' sugar right before serving or wrap in cellophane for the perfect gift.

Tips:

- If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.

- You can leave the dough to rest in the refrigerator longer (up to 3 days) - Remove and leave at room temperature for about 1 hour before processing.



Jednohubky (Czech and Slovak Mini Canapés)

9 PCS (serves 2)

Ingredients:

About $\frac{1}{3}$ - $\frac{1}{2}$ of a thin baguette (American or French) - sliced into nine equal, small, round slices

About $\frac{1}{4}$ **cup** of mayonnaise – adjust if needed

3 slices of pepperoni or Genoa salami

3 slices of provolone or baby Swiss cheese (preferably thinly sliced; ask your charcuterie specialist)

3 wedges of small Brie or Camembert cheese

3 large, pitted olives (could be pepper- or garlic-stuffed)

1 TSP of cranberry preserve (or other red preserve)

$\frac{1}{2}$ **TSP** of paprika

1 small sprig of rosemary or parsley (separated to 3 small sections without wooden parts)

Tools:

Measuring cups and spoons

Cutting board and bread knife

Small paring knife

Small pastry bag with a small pastry tip (or without)

Small plate

Silicone spatula

Serving tray

2 small spoons

9 toothpicks (preferably thick ones for sandwiches)

Directions:

1. Preparation:

1.1. Place the paprika on a small plate and gently shake it to ensure there are no clumps.

1.2. Fill the pastry bag with mayonnaise.

1.3. Slice the baguette vertically into nine even, round slices

Important:

Do not use the end pieces for this recipe.

1.4. Pipe a small amount of mayonnaise around the diameter of each bread slice and in the center.

1.5. Gently spread the center with a dull knife to cover the surface evenly while keeping the edges decorated.

2. **Pepperoni Jednohubky (Canapés):**

Notes:

This recipe makes three of these.

- 2.1. Take one pepperoni slice and twist it into a rose-like shape—an open cone with one edge flipped over.
- 2.2. Gently push the slice onto one canapé, ensuring it adheres well and covers most or all of the mayonnaise surface while maintaining its pleasing shape.
- 2.3. Insert a toothpick through the salami all the way into the bread (ensure the toothpick is visible to prevent injuries).
- 2.4. Pipe a small amount of mayonnaise into the center of each pepperoni rose.
- 2.5. Place it on the serving tray.
- 2.6. Repeat with the remaining 2.

3. **Cheese & Olives (Canapés):**

Notes:

This recipe makes three of these.

- 3.1. Take cheese slice and twist it into a rose-like shape—an open cone with one edge flipped over.
- 3.2. Dip the top edge of the cheese top into the paprika.
- 3.3. Gently push the slice onto one canapé, ensuring it adheres well and covers most or all of the mayonnaise surface while maintaining its pleasing shape.

Important:

The paprika-dipped top edge must point upward.

- 3.4. Add an olive into the center of each cheese rose.

3.5. Insert a toothpick through the olive and cheese all the way into the bread (ensure the toothpick is visible to prevent injuries).

3.6. Place it on the serving tray.

3.7. Repeat with the remaining 2.

4. **Brie & Cranberries (Canapés):**

Notes:

This recipe makes three of these.

4.1. Place a wedge of brie on the bread with mayonnaise.

4.2. Using two small spoons, carefully place a small amount of cranberry preserve directly in front of the brie wedge.

4.3. Insert a toothpick through the cheese all the way into the bread (ensure the toothpick is visible to prevent injuries).

4.4. Pipe a small amount of mayonnaise on the brie.

4.5. Garnish with a small section of rosemary sprig.

4.6. Place it on the serving tray.

4.7. Repeat with the remaining 2.

5. **Rest and Serve:**

5.1. For best results, cover and refrigerate the canapés for about an hour, or serve immediately.

5.2. Serve with dry white wine.



Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

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- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
- safety during preparation, including incorrect handling of equipment and the equipment's suitability for food preparation, improper cooking techniques, sourcing of ingredients, and anything related to the preparation and consumption of the products of this recipe

All readers are responsible for evaluating if the recipe and its' ingredients and steps fit with their dietary restrictions and can adjust accordingly.