

Linzer Schnitten (From the Fannie Farmer Cookbook)

- 3 eggs
- 2 1/4 cups sugar
- 3/4 cup butter, melted
- 3 1/2 cups flour
- 1 tsp baking powder
- 2 tsp cinnamon
- 1 tsp powdered cloves
- 1/4 tsp salt
- grated rind and juice of 1 lemon
- jam

Beat 2 of the eggs until light. Gradually add 1 1/2 cups of the sugar and the butter, blending well. Combine the flour, baking powder, cinnamon, cloves, and salt together in a bowl and then stir into the wet ingredients. Add the lemon rind and juice and mix well. Turn dough onto a floured boards and knead until smooth and no longer sticky. Let stand 1 hour. Preheat oven to 375. Roll out to 1/2 inch thick. Cut into strips 1 1/2 x 10 inches. Mark a groove down the center of each strip with the handle of a wooden spoon. Fill the grooves with jam. Place on a cookie sheet and bake 15-20 minutes. Beat the remaining egg and sugar together, brush over the baked strips while still hot and cut into diagonal pieces.

For the vegan version replace the first two eggs with a quarter cup of unsweetened applesauce, one tablespoon of apple cider vinegar and one quarter teaspoon of baking soda. Beat them together and slowly add the sugar as directed in the original recipe. Replace the butter with vegan butter of your choice. and continue the recipe as given. For the final egg step mix 2 tablespoons of plant-based milk (I used oat milk) and mix in 6 tablespoons of sugar, apply as directed in the non-vegan version.