



Festive DOVE Chocolate-Berry Linzer Cookies
RECIPE

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TIME

25 minutes

INGREDIENTS

14 items

MAKES

12 servings

This chocolate variation on a linzer cookie is buttery and rich, and filled with a delectable homemade blackberry jam.

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INGREDIENTS

Cookies:

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup butter
- 1/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 6 DOVE Milk Chocolate PROMISES, grated

Blackberry Jam:

- 3/4 cup blackberries
- 1/4 cup granulated sugar
- 2 tbsp lemon juice, divided
- 2 tsp cornstarch
- 1 tbsp confectioners' (icing) sugar (optional)

PRODUCTS USED



DOVE PROMISES Chocolate Variety Mix Large Bag, 14.08oz

[SEE DETAILS](#)

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Instructions for the Cookies:

1.
In medium bowl, whisk together flour, cocoa powder, baking powder and salt.
2.
In large bowl, using electric mixer, beat together butter and sugar until light and fluffy. Scrape down sides of bowl. Beat in egg and vanilla until combined. Mix in flour mixture just until incorporated. Stir in grated DOVE Milk Chocolate PROMISES.
3.
Divide dough into 2 portions. Shape each portion into a disk and wrap in plastic wrap. Chill in refrigerator for at least 2 hours and up to 2 days.
4.
Preheat oven to 325°F.
5.
Working with 1 portion of dough at a time, roll out dough to 1/8-inch thickness between 2 sheets of parchment paper.
6.
Using 2 1/2-inch fluted round cookie cutter, cut out as many rounds as possible. Using

1-inch fluted round cookie cutter, cut a window in the center of half the rounds, rerolling scraps as needed to make 12 large rounds and 12 large rounds with a window. If dough becomes too soft to roll, pop it in the freezer or refrigerator to firm up. (Reserve any extra dough for another use.)

7. 7

Transfer cut-out cookies to parchment paper-lined baking sheet, spacing about 2 inches apart.

8. 8

Bake for 12 to 13 minutes or until edges are lightly golden and bottoms are set. Let cool completely on wire rack.

Instructions for the Blackberry Jam:

1. 9

In small skillet set over medium-high heat, cook blackberries, granulated sugar and 1 tbsp lemon juice, stirring occasionally, for 5 to 8 minutes or until berries start to soften, sugar has dissolved and juices start to bubble. Reduce heat to medium. Cook, stirring often, for 2 to 3 minutes or until mixture thickens slightly.

2. 10

In small bowl, stir together remaining lemon juice and cornstarch until smooth. Stir slurry into berry mixture; bring to a boil. Cook, stirring, for 1 to 2 minutes or until mixture is thickened and jam-like in consistency. Let cool completely. (Jam will thicken more as it cools.)

Assembly

1. 11

Spread 2 tsp blackberry jam onto the flat side of each windowless cookie. Dust the tops of the window cookies with confectioners' sugar, if using, and arrange window cookies over jam. Press to sandwich cookies together.

2. Tip

Store cookies in an airtight container at room temperature for up to 5 days.

Nutrition Facts

Per 1 cookie

Calories 160

Fat 8g

Saturated Fat 5g

Cholesterol 30mg

Sodium 110mg

Carbohydrate 21g

Fiber 2g

Sugars 11g

Protein 2g

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Cooking time

40 minutes

Ingredients

14 items

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[**DOVE Dark Chocolate Covered Candied Orange Peel**](#)

Cooking time

45

Ingredients

3 items

[SEE DETAILS](#)



[**MINI ESPRESSO MOLTEN LAVA CAKES**](#)

Cooking time

10 mins

Ingredients

9 items

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[**Dove Promises Shaken Latte**](#)

Cooking time

15 minutes

Ingredients

6 items

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