

# *Linzer Torte (Raspberry or Apricot)*

My Mother's Recipe, Brings Back Sweet Memories of My Childhood

**Yield:** One 9" torte, serves 10 to 12

## **Advance Preparation:**

**Preheat oven to 325°**

Spray the sides of a 9" fluted baking pan (1" deep) with nonstick cooking spray and line the bottom with baking paper or nonstick foil (cut to size).

## **Ingredients:**

1 ½ cup whole raw almonds or almond meal  
(7 oz.)  
¾ cup granulated sugar (6 oz.)  
1 cup all purpose flour (6 oz.)  
2 tsp. cocoa powder  
3 tsp. cinnamon  
½ tsp. cloves  
¼ tsp. salt  
1 ½ cubes unsalted butter, cold and cut up (6 oz.)  
1 egg yolk  
1 TBSP. rum

## **For Filling and Glazing:**

1 cup raspberry or apricot jam (10 oz. filling)  
¼ cup apricot jam (glazing)  
¾ cup diced or sliced toasted almonds (edging)

form a rectangle approx. 5" x 7" and wrap in plastic wrap. Refrigerate for 15 to 30 minutes allowing the dough to firm up.

When the dough seems firm enough to roll out, take the rounded up dough out of the refrigerator, and roll to an approx. 11" circle. Move the dough into the 9" baking pan. (Don't worry if the dough breaks). Press the dough up the sides of the pan. Spread the jam evenly across the dough.

Next take out the rectangle-shaped dough and roll out to approx. 1/8" thick and 9" wide. With a pizza cutter or knife, cut it in ½" wide strips and place crisscross on top of the jam, pressing the strips to the edge of the sides of the tart.

**Bake at 325° for approx. 45 minutes.** If the top is pale and doesn't seem baked, **turn oven up to 350° for another 5 - 10 minutes** and bake to a golden brown. Let the torte cool off for 30 minutes. With a small spatula or knife, loosen up the sides. Invert onto a corrugated cake circle and then invert back onto another cake circle or serving platter right side up. Heat up the ¼ cup apricot jam and brush the top of the tart. Top the edges of the linzer torte with the toasted diced or sliced almonds. The linzer torte should not be served the same day, which might seem unusual. The linzer torte keeps at room temperature for at least 1 week and can be frozen, boxed and well wrapped for 2 months. (See "This and That" on page 207).

## **Equipment and Utensils:**

Food processor with the metal blade attached, rolling pin, pizza cutter, plastic spatula, small knife or spatula, 9" fluted baking pan, two 9" corrugated cake circles, serving platter, nonstick cooking spray.

## **Procedure:**

Place nuts and sugar in the bowl of the food processor and run until the nuts are real fine, like a meal. Then add all the other ingredients except the egg yolk and the rum. Run the food processor until you achieve a texture similar to a coarse cornmeal. Then add the rum and the egg yolk and run 30 seconds. Then scrape the sides and bottom with a plastic spatula. Run and pulse the food processor until the mixture forms a dough. Do not over mix.

Take the dough out of the food processor and divide into two parts (⅔ of the dough for the bottom, ⅓ for the top). With the ⅔ part, form a ball and flatten out to a disk approx. ½" thick. Wrap it in plastic wrap and place in the refrigerator for 15 to 30 minutes allowing the dough to firm up. With the ⅓ part of the dough,