

Linzer Torte 2

I love this tart with whipped cream or ice cream. Even though I am not a cake decorator, I enjoy playing with different tart sizes and cookie cutters. My husband loved the torte I made for him with a wine bottle cookie cutter and two different jams. Speaking of jams, my apricot jam was delicious on the torte. If you decide to make this, try your favorite jam.

Ingredients:

I coarsely grind skinless toasted almonds in a food processor. (The original recipe uses almond flour.) I often skip the egg wash and sugar coating. You can use different jams or marmalades if you don't have red currant or cranberry jam.

1 ½ cup (248g) all-purpose flour
1 ½ tsp. cocoa powder
1 tsp. cinnamon
½ tsp. salt
1 cup ground almonds
18 TBS (250g) soft unsalted butter
½ cup (150g) plus 1 TBS sugar
grated zest of 1 lemon
2 large eggs, hard-boiled
1 egg, beaten for egg wash
2 tsp. sugar for dusting

About 2 cups of jam for the filling

Directions:

Preheat the oven to 325° degrees Fahrenheit.
Generously butter or spray whatever tart pan you use.

In a medium bowl, sift together flour, cocoa powder, cinnamon and salt. Add ground almonds.

Use an electric mixer or a stand-up mixer with a paddle attachment to cream the butter, sugar, and lemon zest for about three minutes on medium speed until fluffy. Remove yolks from the hard boiled eggs and press through a fine-mesh sieve. Save the whites. Add yolks to the butter and mix on medium speed for about 30 seconds. Add dry ingredients all at once and pulse until dough becomes homogeneous.

Divide dough into four rectangular pieces, cover tightly in plastic wrap and freeze until you are ready to use it. If you want to make one torte, I would use my other recipe. I have used different tart pans for the torte (or is it a torte pan for a tart?). I have a rectangular one that I like to use my small tart forms. Partially defrost the dough, then press the dough into the tart form and freeze for about five minutes. Spoon the jam into the tart and decorate the top with stars or stripes (made out of dough). If you like, brush the top with egg white and sprinkle with sugar. Bake in a preheated oven until the filling in the center bubbles. The baking time depends on the size of the tarts (30 to 45 minutes). Cool on a rack and transfer to a serving plate. The dough tends to be little crumbly.

Guten Appetit!

Adapted from *Baking at the 20th Century Cafe* by Michelle Polzine
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