



CHRISTMAS RECIPE CORNER

Linzer Torte

Ingredients:

- ½ cup + 1 tbsp butter
- 1 ¼ cup sugar
- 5 oz ground hazelnuts
- 2 cups flour
- 1 level tsp baking powder
- 2 tbsp cocoa
- ½ tsp cinnamon
- ¼ tsp ground cloves
- Grated rind from 1 lemon
- 1 egg
- 2 jiggers Kirschwasser (clear cherry brandy)
- 2 to 3 tbsp milk
- 5 to 6 tbsp red jam
- 1 egg yolk
- 1 tbsp evaporated milk



Directions:

- In a large bowl, combine the soft butter, sugar, ground hazelnuts, baking powder, sifted flour, cocoa, spices, Kirschwasser, egg and milk
- Work into a short dough
- Refrigerate for 1 hour
- Cut off ½ of the refrigerated dough and roll out into a circle
- Place dough circle over bottom of a 10 inch spring form and spread with red jam
- Roll the other ½ of the dough flat and cut oval shapes from it
- Build a decorative edge all around the cake, using the dough leaves and overlapping them slightly
- Use the remaining leaves to form a grill pattern over the jam covered cake surface
- Brush dough leaves with evaporated milk mixed with egg yolk
- Bake at 350 degrees F for 1 hour