
Mandeltorte

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 8

1 1/4 cups all-purpose flour
1 teaspoon baking powder
5 tablespoons sugar
1/2 cup butter, softened
1 egg, slightly beaten
1/2 cup butter, softened
1/2 cup sugar
1 cup finely ground almonds
1/2 teaspoon almond extract
2 eggs
1/2 cup raspberry jam
candied cherries
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3 to 4 tablespoons icing sugar
lemon juice

In a bowl, sift together the flour, baking powder and five tablespoons of sugar. Mix one-half cup of softened butter and one egg into the dry ingredients with a fork until well blended.

Press the pastry base evenly on the bottom and one inch high on the sides of a greased nine-inch cake pan or springform pan.

Cover and chill for one-half hour.

In a bowl, mix together one-half cup of the softened butter, one-half cup of sugar, the finely ground almonds, almond extract and two eggs to make the filling. Beat until light. Spread the filling evenly in the chilled shell.

Bake at 350 degrees for 45 to 60 minutes or until the shell is golden and the filling is set.

Cool for one hour, then spread with one-half cup of the raspberry jam.

Make the icing: In a bowl, combine the icing sugar with just enough lemon juice to make a glaze.

Decorate with candied cherries and thin lemon icing.

Dessert

Per Serving (excluding unknown items): 605 Calories; 25g Fat (36.6% calories from fat); 5g Protein; 93g Carbohydrate; 1g Dietary Fiber; 142mg Cholesterol; 330mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 4 1/2 Fat; 5 Other Carbohydrates.