

CAKES

LINZ CAKE VON TRUDEL†

(LINZER TORTE VON TRUDEL)

- 1 1/3 cups flour
- 1 scant (level) teaspoon baking powder
- 1 heaping teaspoon cinnamon
- 1 heaping teaspoon cocoa
- 1/4 teaspoon ground cloves
- 1 cup sugar
- 1 cup finely ground almonds
- 1 teaspoon vanilla extract
- 1 egg
- 1 1/2 tablespoons Kirschwaser (Cherry Brandy)
- 2 sticks or 16 tablespoons butter or margarine
- 10 oz. raspberry jelly

Place flour on countertop. Sprinkle baking powder, cinnamon, ground cloves and cocoa on top and mix well. Make a well, sprinkle sugar over it drop in egg, vanilla extract and Kirschwaser. Cut butter or margarine in slices over the top. Sprinkle with almonds and knead together into smooth dough. Place on a plate, cover with plastic wrap and place in a refrigerator at least for 2-3 hours or overnight. Next day take 2/3 of dough and roll flat. Line a springform pan (10" X 3") with it making sure you have a 1" edge around the sides. Spread the jelly evenly over the top. Roll out the rest of the dough and cut into 1/2 " wide strips. Place the strips crisscross over the top and bake in a preheated oven at 350° for 35-40 minutes. Let the cake cool completely on a rack. Cake should be kept in a closed container for one week which allows the spices to blend together thereby enhancing the taste.

Makes 1 cake

CAKES

