

## Linzertorte Cake



**Servings: 8 to 10 slices**

This delightful, cookie-like cake is delicious with a glass of ruby port. It is named after a city in Upper Austria called Linz, where it originated. Simple orange pekoe black tea would also complement the spicy flavor of the cake.

- ◆ 1 cup unsalted butter
- ◆ 2 cups all-purpose flour
- ◆ 1-1/2 cups unpeeled coarsely chopped hazelnuts
- ◆ 1/2 cup sugar
- ◆ 1/8 teaspoon ground cloves
- ◆ 1 teaspoon cinnamon
- ◆ 1 whole egg, plus 1 egg yolk
- ◆ 2 teaspoons vanilla extract
- ◆ 2 cups raspberry jam
- ◆ 1 egg white, slightly beaten
- ◆ Powdered sugar for dusting

Preheat the oven to 350 degrees.

In a food processor, whirl together the butter and the flour. Then add the hazelnuts and pulse again. Add the sugar, the cloves, the cinnamon, whole egg, egg yolk, and vanilla. Process briefly to form a dough. Turn out onto a floured board. Knead briefly to make a ball. Divide the dough into a 2/3 portion and a 1/3 portion. Chill covered in plastic wrap for 15 minutes in the fridge.

Roll out the 2/3 part and fit it into a 9- or 10-inch removable-bottom (tart) pan coated with DuPont™ Teflon® non-stick coating.

Press the dough over the bottom and up the sides. Spread generously with the jam. With the remaining 1/3 portion of the dough, roll long, thin ropes (about 1/2-inch wide) and use them to create a lattice top over the jam. Brush the lattice with the slightly beaten egg white. Bake for about 45 minutes or until nicely browned. Allow the cake to cool. Remove the rim of the pan and sprinkle with powdered sugar; serve with whipped cream, if desired.