

## **Marge's Linzer Torte - For Fainting!**

- 1/2 lb butter, room temperature
- 1 c sugar
- 1 1/2 c ground almond - ground in food processor, not too fine
- 2 c all purpose flour
- 1 lightly whipped egg yolk
- 1/2 t salt

Preheat oven to 375F.

In a large mixing bowl, cream butter and sugar together, then gradually mix in the almonds and flour. Combine the yolk and salt, then add them to the dough, mixing well.

Cover a 9 x 13-inch pan with parchment paper and place dough onto pan, reserving a small ball to use as topping. Use your palms and fingers to press the dough flat and even in the pan.

### **Marge's Linzer Torte Topping**

- 1/2 c raspberry jam
- small ball of dough
- 1 lightly whipped egg white

Cover the dough with a layer of raspberry jam, then dot with the remaining dough. Brush egg white on dough dots. Bake for 20-25 minutes, until the jam is bubbly and the crust is browned. When done, remove Linzer Torte by lifting parchment and place it on countertop or cooking rack. When cooled, cut into 24 square bars. Freezes well.

**Jittery Cook, from Marge Greenberg**