



Full Pantries

Recipe: Linzer Torte – A Traditional Family Recipe

Ingredients:

- 2 cups all-purpose flour (250 g)
- 1 teaspoon baking powder
- 1 ¼ cups granulated sugar (250 g)
- 1 teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground cardamom
- 2 ½ cups ground almonds (250 g; unpeeled if possible)
- 2 large egg yolks (or 2 whole eggs for a less crumbly dough)
- 1 cup (2 sticks) unsalted butter (250 g), cold
- 1 ½ cups (12–14 oz) jam (preferably 70% redcurrant and 30% raspberry)

For decoration:

- 2 egg yolks for brushing

Instructions:

1. Prepare the Dough:

In a large bowl, mix flour and baking powder. Add sugar, cinnamon, ground cloves, cardamom, and ground almonds. Cut the cold butter into small cubes and add it to the mixture along with the egg yolks. Knead everything into a smooth dough. Divide the dough into two portions, with one slightly larger than the other (about 3.5 oz / 100 g more). Shape each portion into a flat brick-like shape, wrap in plastic wrap, and refrigerate for at least 60 minutes.

2. Roll and Fill:

Preheat the oven to 350°F (180°C). Line a baking sheet with parchment paper. Roll out the larger dough portion directly onto a sheet of parchment paper to about ⅛–¼ inch (3–5 mm) thickness. Place this base onto the baking sheet. Mix the redcurrant and raspberry jams together and spread evenly over the base. Roll out the second, smaller dough portion to the same thickness, then cut into strips about ½ inch (1.5 cm) wide. Arrange the strips in a lattice pattern over the jam.

3. Brush with Egg Yolk:

Lightly brush the lattice with the egg yolks to give it a golden, glossy finish.

4. Bake:

Bake in the preheated oven for 30–35 minutes, or until golden brown.

5. Cool and Store:

Allow the Linzer Torte to cool completely before cutting into squares or rectangles. Store in a cookie tin, placing parchment paper or aluminum foil between layers to keep the pieces intact.

6. Let It Rest:

For the best flavor, let the Linzer Torte rest for at least 3 days. It tastes even better after a week, as the flavors develop over time.