



Almond and Marmelade Torte with Lattice Crust

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



422 kcal

DESSERT

Ingredients

- ☐ 0.3 cup all purpose flour
- ☐ 0.8 cup almond flour
- ☐ 0.9 cup almond paste crumbled
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 2 large egg yolks
- ☐ 2 large eggs
- ☐ 2 tablespoons grand marnier

- ☐ 0.3 teaspoon ground cloves generous ()
- ☐ 1 cup heavy whipping cream chilled
- ☐ 1 tablespoon lemon zest finely grated
- ☐ 1.3 cups orange marmalade divided
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1 tablespoon water
- ☐ 2 tablespoons whipping cream
- ☐ 12 servings temperature
- ☐ 12 servings temperature

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ hand mixer
- ☐ aluminum foil
- ☐ tart form

Directions

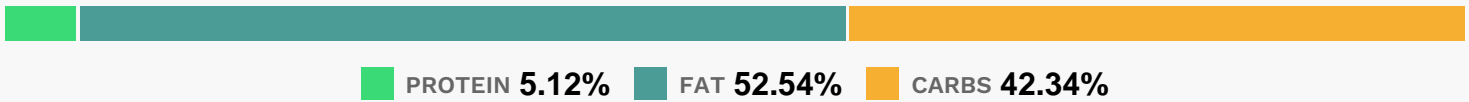
- ☐ Whisk flour, almond flour, and salt in medium bowl to blend.
- ☐ Whisk egg yolks and 2 tablespoons whipping cream in small bowl to blend. Using electric mixer, beat butter, powdered sugar, and lemon peel in large bowl until well blended; beat in

yolk mixture. Beat in flour mixture just until incorporated.

- ☐ Transfer dough to lightly floured surface (dough will be slightly sticky). Divide dough into 2 pieces, 1 slightly larger than the other. Using floured hands, gather each piece together; shape each into disk. Wrap dough disks separately in plastic and chill at least 1 hour. DO AHEAD: Can be made 2 days ahead. Keep chilled. Soften dough slightly at room temperature before rolling out.
- ☐ Roll out larger dough disk on floured parchment paper to 9-inch round.
- ☐ Transfer crust to 10-inch-diameter tart pan with removable bottom. Using fingertips, press crust evenly over bottom and upsides of pan. Chill crust until firm, at least 20 minutes.
- ☐ Roll out second dough disk on floured parchment paper to 10-inch round.
- ☐ Transfer dough, still on parchment, to baking sheet. Using fluted pastry wheel, cut dough round into ten to twelve 1/2-inch-wide strips. Chill strips until firm, about 15 minutes or up to 1 day.
- ☐ Roll out larger dough disk on floured parchment paper to 9-inch round.
- ☐ Transfer crust to 10-inch-diameter tart pan with removable bottom. Using fingertips, press crust evenly over bottom and upsides of pan. Chill crust until firm, at least 20 minutes.
- ☐ Roll out second dough disk on floured parchment paper to 10-inch round.
- ☐ Transfer dough, still on parchment, to baking sheet. Using fluted pastry wheel, cut dough round into ten to twelve 1/2-inch-wide strips. Chill strips until firm, about 15 minutes or up to 1 day.
- ☐ Position rack in center of oven and preheat to 350°F.
- ☐ Whisk flour, baking powder, cloves, and salt in medium bowl to blend.
- ☐ Combine almond paste and sugar in processor; blend until mixture resembles fine sand, about 1 minute.
- ☐ Transfer almond-paste mixture to another medium bowl; add butter and beat until blended.
- ☐ Add eggs 1 at a time, beating until smooth after each addition.
- ☐ Add flour mixture and beat just until blended.
- ☐ Spread 3/4 cup marmalade evenly over bottom of chilled unbaked crust. Spoon almond filling atop marmalade; spread evenly to cover marmalade. Using metal spatula, carefully transfer 5 to 6 dough strips, 1 strip at a time, to torte and place atop almond filling, spacing evenly (dough will be fragile). Form lattice by arranging remaining 5 to 6 dough strips at right angles to first strips. Trim dough strip even with crust edges; pinch lightly to seal.
- ☐ Bake torte until filling is deep golden brown and crust is golden, about 50 minutes (almond filling will puff up between lattice strips during baking).

- ☐ Transfer torte to rack and let coolcompletely in pan.
- ☐ Bring remaining 1/2 cup orangemarmalade and 1 tablespoon water to boilin small saucepan, stirring often. Simmer1 minute.
- ☐ Pour mixture through strainerinto small bowl, pressing on solids toextract liquid; discard solids in strainer.
- ☐ Brush marmalade liquid over top of tortefor glaze. DO AHEAD: Can be made 1 dayahead. Cover with cake dome or wraploosely in foil; store at room temperature.
- ☐ Using electric mixer, beat all ingredients inmedium bowl until soft peaks form. DO AHEAD: Can be made 2 hours ahead. Coverand chill. Rewhisk to thicken slightly, ifnecessary, before using.
- ☐ Remove pan sides from torte.
- ☐ Transfertorte to platter.
- ☐ Serve with Grand Marnierwhipped cream.
- ☐ * Sometimes labeled "ground almonds";available at specialty foods stores andnatural foods stores.
- ☐ **Available in the baking aisle of mostsupermarkets and at specialty foods stores.

Nutrition Facts



Properties

Glycemic Index:19.76, Glycemic Load:7.3, Inflammation Score:-5, Nutrition Score:6.3073913169944%

Nutrients (% of daily need)

Calories: 421.57kcal (21.08%), Fat: 25.39g (39.07%), Saturated Fat: 11.22g (70.1%), Carbohydrates: 46.04g (15.35%), Net Carbohydrates: 44.13g (16.05%), Sugar: 38.54g (42.82%), Cholesterol: 107.17mg (35.72%), Sodium: 107.13mg (4.66%), Alcohol: 0.65g (100%), Alcohol %: 0.7% (100%), Protein: 5.57g (11.14%), Vitamin E: 2.85mg (18.98%), Vitamin A: 671.5IU (13.43%), Vitamin B2: 0.19mg (11.22%), Manganese: 0.2mg (9.83%), Selenium: 6.77µg (9.67%), Phosphorus: 93.53mg (9.35%), Calcium: 92.49mg (9.25%), Fiber: 1.91g (7.63%), Folate: 29.15µg (7.29%), Magnesium: 25.97mg (6.49%), Copper: 0.12mg (6.18%), Vitamin D: 0.82µg (5.46%), Iron: 0.98mg (5.46%), Zinc: 0.52mg (3.44%), Vitamin B1: 0.05mg (3.29%), Vitamin B5: 0.32mg (3.17%), Potassium: 107.4mg (3.07%), Vitamin B12: 0.18µg (3.02%), Vitamin C: 2.4mg (2.9%), Vitamin B6: 0.05mg (2.33%), Vitamin B3: 0.44mg (2.19%), Vitamin K: 1.49µg (1.42%)