



Apricot Linzertorte with Quark Whipped Cream

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



532 kcal

SIDE DISH

Ingredients

- ☐ 1.3 cups all purpose flour divided
- ☐ 1 cup apricot preserves
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves generous ()
- ☐ 10 ounces blanched hazelnuts cooled toasted
- ☐ 0.7 cup heavy whipping cream chilled

- ☐ 2 teaspoons orange peel finely grated
- ☐ 12 servings powdered sugar
- ☐ 0.8 teaspoon salt
- ☐ 0.3 cup whole-milk yogurt quark* or greek-style
- ☐ 1.3 cups sugar
- ☐ 14 tablespoons butter unsalted room temperature ()
- ☐ 2 teaspoons cocoa powder unsweetened

Equipment

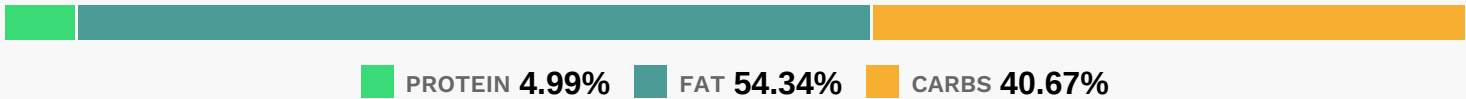
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ ziploc bags
- ☐ pastry bag

Directions

- ☐ Preheat oven to 375°F. Butter 10-inch springform pan. Process nuts and 1/4 cup flour in processor until nuts are finely ground.
- ☐ Transfer to medium bowl.
- ☐ Whisk in 1 cup flour, cocoa powder, cinnamon, 3/4 teaspoon salt, and cloves. Using electric mixer, beat 14 tablespoons butter and 1 1/4 cups sugar in large bowl. Beat in egg, then egg yolk and orange peel. Gradually stir in dry ingredients. Spoon 1 1/2 cups batter into pastry bag fitted with 3/8-inch plain round tip.
- ☐ Spread remaining batter in pan.
- ☐ Bake torte bottom until golden, about 35 minutes. Cool in pan on rack 10 minutes. Maintain oven temperature.
- ☐ Using some of batter in pastry bag, pipe border around edge of torte bottom.
- ☐ Spread preserves evenly over torte bottom. Pipe remaining batter over preserves in lattice pattern, 5 to 6 strips in each direction.

- ☐ Bakeuntil lattice is firm to touch and preservesare bubbling, about 40 minutes.
Coolcompletely. DO AHEAD: Can be made 3 daysahead. Store airtight at room temperature.
- ☐ Beat cream in bowl until peaks form;beat in quark. Dust torte with powdered sugar.
- ☐ Serve with quark whipped cream.
- ☐ * A slightly tangy, soft unripened cow's-milkcheese; available at some supermarketsand at specialty foods stores (such as Whole
- ☐ Foods markets) and natural foods stores.
- ☐ If you don't havea pastry bag, spoon the batter into aresealable plastic bag. Twist bag at top,grasp top firmly, and cut off enough of1 corner to form a 3/8-inch-wide opening.Chefs Andrew Chase and Erwin Schrottnerare co-owners of Café Katja in Manhattan.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:13.76, Glycemic Load:21.98, Inflammation Score:-6, Nutrition Score:13.01695657813%

Flavonoids

Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg, Cyanidin: 1.59mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg, Epigallocatechin 3-gallate: 0.25mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 532kcal (26.6%), Fat: 33.44g (51.45%), Saturated Fat: 12.79g (79.97%), Carbohydrates: 56.32g (18.77%), Net Carbohydrates: 53.42g (19.43%), Sugar: 38.84g (43.16%), Cholesterol: 81.14mg (27.05%), Sodium: 168mg (7.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.91g (13.82%), Manganese: 1.62mg (81.04%), Vitamin E: 4.17mg (27.78%), Copper: 0.46mg (23.17%), Vitamin B1: 0.26mg (17.57%), Folate: 56.33µg (14.08%), Vitamin A: 692.79IU (13.86%), Selenium: 8.77µg (12.52%), Phosphorus: 117.53mg (11.75%), Fiber: 2.9g (11.61%), Magnesium: 45.71mg (11.43%), Iron: 2mg (11.13%), Vitamin B2: 0.17mg (10.25%), Vitamin B6: 0.16mg (8.23%), Potassium: 226.36mg (6.47%), Vitamin B3: 1.24mg (6.21%), Calcium: 58.86mg (5.89%), Zinc: 0.86mg (5.76%), Vitamin K: 5.1µg (4.86%), Vitamin B5: 0.46mg (4.57%), Vitamin C: 3.76mg (4.56%), Vitamin D: 0.62µg (4.11%), Vitamin B12: 0.15µg (2.54%)