



Cherry Linzertorte

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



579 kcal

SIDE DISH

Ingredients

- ☐ 2.3 cups all purpose flour
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1.5 cups cherry preserves (preferably imported; 18 ounces)
- ☐ 3 large egg yolks
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 5 ounces hazelnuts cooled husked toasted
- ☐ 0.5 teaspoon salt

- ☐ 0.8 cup sugar
- ☐ 1 cup butter unsalted chilled cut into 1/2-inch pieces (2 sticks)
- ☐ 1 tablespoon vanilla extract

Equipment

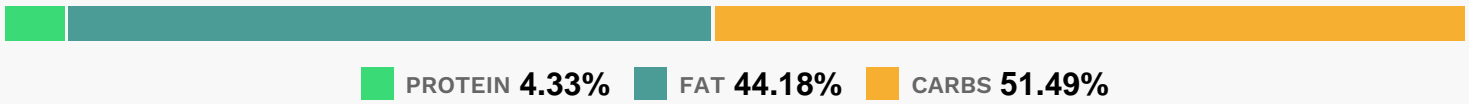
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil
- ☐ tart form

Directions

- ☐ Preheat oven to 350°F. Butter 9-inch-diameter tart pan with removable bottom.
- ☐ Combine nuts and 1/3 cup flour in processor; finely chop nuts.
- ☐ Transfer mixture to large bowl.
- ☐ Add remaining 2 cups flour and next 5 ingredients to bowl; whisk to blend.
- ☐ Add butter. Using electric mixer at low speed, blend ingredients until coarse meal forms (this will take several minutes).
- ☐ Add egg yolks and vanilla. Beat until moist clumps form. Gather dough into ball. Press 1 1/2 cups (packed) dough over bottom and up sides of prepared pan; spread preserves in dough.
- ☐ Roll remaining dough on sheet of parchment paper to 13x10-inch rectangle. Freeze rectangle 5 minutes to firm.
- ☐ Cut twelve 1/2-inch-wide strips lengthwise from rectangle. Arrange 6 strips across torte, spacing evenly. Arrange 6 more strips across torte in opposite direction, forming lattice. Seal ends of strips to dough edge, trimming excess. Reserve all dough scraps to make cookies, if desired.

- ☐ Bake torte until crust is golden brown and preserves are bubbling thickly, about 40 minutes. Cool torte completely on rack. (Can be made 2 days ahead. Cover with foil; store at room temperature.)
- ☐ Push bottom of pan up to free torte from pan. Sift powdered sugar over edge of torte, if desired, and serve.

Nutrition Facts



Properties

Glycemic Index:38.21, Glycemic Load:45.81, Inflammation Score:-6, Nutrition Score:12.367391264957%

Flavonoids

Cyanidin: 0.95mg, Cyanidin: 0.95mg, Cyanidin: 0.95mg, Cyanidin: 0.95mg Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg Epigallocatechin: 0.39mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg

Nutrients (% of daily need)

Calories: 579kcal (28.95%), Fat: 28.78g (44.27%), Saturated Fat: 12.84g (80.28%), Carbohydrates: 75.47g (25.16%), Net Carbohydrates: 72.52g (26.37%), Sugar: 40.63g (45.14%), Cholesterol: 103.89mg (34.63%), Sodium: 159.64mg (6.94%), Alcohol: 0.45g (100%), Alcohol %: 0.41% (100%), Protein: 6.35g (12.7%), Manganese: 1.17mg (58.68%), Vitamin B1: 0.34mg (22.59%), Folate: 83.19µg (20.8%), Selenium: 14.43µg (20.62%), Vitamin E: 2.87mg (19.15%), Copper: 0.35mg (17.42%), Vitamin B2: 0.24mg (13.99%), Iron: 2.48mg (13.78%), Vitamin A: 644.88IU (12.9%), Fiber: 2.95g (11.79%), Phosphorus: 112.46mg (11.25%), Vitamin B3: 2.02mg (10.09%), Magnesium: 32.81mg (8.2%), Vitamin C: 5.4mg (6.54%), Vitamin B6: 0.12mg (6.12%), Calcium: 58.98mg (5.9%), Potassium: 182.06mg (5.2%), Zinc: 0.73mg (4.88%), Vitamin B5: 0.45mg (4.47%), Vitamin D: 0.62µg (4.11%), Vitamin K: 3.85µg (3.67%), Vitamin B12: 0.14µg (2.3%)