



Linzer Torte

 Vegetarian

READY IN



80 min.

SERVINGS



10

CALORIES



302 kcal

DESSERT

Ingredients

- ☐ 1.3 cups pillsbury best® all purpose flour
- ☐ 0.5 teaspoon almond extract
- ☐ 0.8 cup smucker's® apricot preserves divided
- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 1 tablespoon lemon zest grated
- ☐ 0.3 cup smucker's® raspberry preserves red
- ☐ 1 cup slivered almonds

☐ 0.3 cup sugar

Equipment

☐ food processor

☐ frying pan

☐ oven

☐ knife

☐ tart form

Directions

☐ HEAT oven to 35

☐ SPRAY a 9-inch round tart pan with removable bottom with no-stick cooking spray.

☐ FINELY chop the almonds in a food processor.

☐ Add flour and sugar, pulsing to combine. Separate one egg; set aside egg white.

☐ ADD egg yolk, remaining whole egg, butter, lemon peel and almond extract to flour mixture. Process or mix until dough forms a ball.

☐ REMOVE scant 1/3 of dough. Flatten, wrap and refrigerate for at least 1/2 hour or until manageable. Press remaining dough in bottom and 1-inch up sides of the prepared tart pan.

☐ Spread 1/2 cup apricot preserves evenly over dough.

☐ ROLL remaining dough on floured surface or between sheets of waxed paper, into a 9 1/2 x 5-inch rectangle.

☐ Cut into ten (1/2-inch-wide) strips.

☐ Place one strip across center of torte.

☐ Place second strip on each side, about 2 inches in from edge. Repeat in other direction.

☐ Place a strip between center and edge strips in each direction. Press strips to edge. Trim off evenly with knife or pastry wheel.

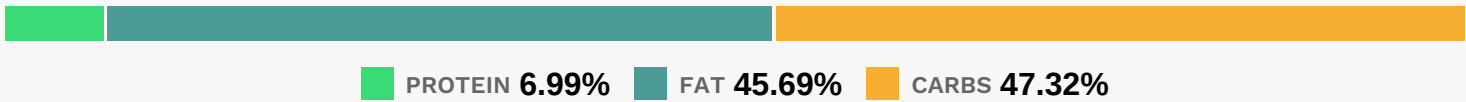
☐ Brush strips with reserved egg white.

☐ SPOON remaining apricot preserves and raspberry preserves in alternate spaces between strips.

☐ Bake 30 minutes or until crust is golden brown. Cool 10 minutes.

- ☐ Remove sides of pan.
- ☐ Serve warm or cool.
- ☐ TIP If crust bubbles up during baking, poke with wooden tooth pick to break bubbles.

Nutrition Facts



Properties

Glycemic Index:26.01, Glycemic Load:15.39, Inflammation Score:-4, Nutrition Score:7.4108695646991%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Isorhamnetin: 0.29mg, Isorhamnetin: 0.29mg, Isorhamnetin: 0.29mg, Isorhamnetin: 0.29mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 301.77kcal (15.09%), Fat: 15.76g (24.24%), Saturated Fat: 6.58g (41.15%), Carbohydrates: 36.72g (12.24%), Net Carbohydrates: 34.74g (12.63%), Sugar: 17.42g (19.36%), Cholesterol: 61.6mg (20.53%), Sodium: 97.52mg (4.24%), Alcohol: 0.07g (100%), Alcohol %: 0.11% (100%), Protein: 5.42g (10.85%), Vitamin E: 3.18mg (21.18%), Manganese: 0.37mg (18.37%), Vitamin B2: 0.26mg (15.4%), Selenium: 9.48µg (13.55%), Vitamin B1: 0.15mg (10.07%), Folate: 39.58µg (9.89%), Phosphorus: 93.58mg (9.36%), Magnesium: 35.19mg (8.8%), Copper: 0.17mg (8.41%), Iron: 1.44mg (7.99%), Fiber: 1.98g (7.93%), Vitamin A: 374.42IU (7.49%), Vitamin B3: 1.34mg (6.69%), Calcium: 45.84mg (4.58%), Zinc: 0.6mg (4.02%), Potassium: 133.97mg (3.83%), Vitamin C: 3.08mg (3.74%), Vitamin B5: 0.29mg (2.92%), Vitamin B6: 0.05mg (2.27%), Vitamin B12: 0.11µg (1.8%), Vitamin D: 0.2µg (1.33%)