



Linzertorte

 Vegetarian

READY IN



45 min.

SERVINGS



9

CALORIES



314 kcal

SIDE DISH

Ingredients

- 0.3 teaspoon double-acting baking powder
- 1.3 cups garnish: blackberry jam seedless
- 1 large eggs
- 1.5 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.5 cup ground blanched almonds
- 0.5 teaspoon ground cinnamon
- 0.3 cup cream cheese light tub-style

- 1 teaspoon powdered sugar sifted
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract

Equipment

- food processor
- bowl
- baking sheet
- oven
- knife
- wire rack
- plastic wrap
- measuring cup
- tart form

Directions

- Lightly spoon flour into dry measuring cups, and level with a knife.
- Combine the flour, almonds, cinnamon, salt, and baking powder in a bowl.
- Combine granulated sugar and cream cheese in a food processor; pulse 4 times.
- Add vanilla and egg; pulse 3 times.
- Add flour mixture, and pulse 10 times or until combined. Gently press two-thirds of the dough into a 4-inch circle on heavy-duty plastic wrap, and cover with additional plastic wrap. Chill for 30 minutes. Gently press remaining one-third of the dough into a 4-inch circle on heavy-duty plastic wrap, and cover with additional plastic wrap.
- Roll into a 9-inch circle. Chill 30 minutes.
- Roll the larger portion of dough, still covered, into an 11-inch circle. Chill for 10 minutes or until the plastic wrap can be easily removed.
- Preheat oven to 32
- Working with larger portion of dough, remove 1 sheet of plastic wrap; fit dough into a 9-inch round removable-bottom tart pan coated with cooking spray.

- Remove top sheet of plastic; fold edges under. Spoon jam into prepared crust.
- Working with the smaller portion of dough, remove 1 sheet of plastic wrap.
- Cut dough into 1/2-inch strips. Gently remove dough strips from bottom sheet of plastic; arrange in a lattice design over preserves. Seal dough strips to edge of crust.
- Place tart on a baking sheet.
- Bake at 325 for 50 minutes or until the crust is browned and filling is bubbly. Cool on a wire rack.
- Sprinkle with powdered sugar.

Nutrition Facts



PROTEIN 6.37% **FAT 15.56%** **CARBS 78.07%**

Properties

Glycemic Index:33.01, Glycemic Load:36.9, Inflammation Score:-3, Nutrition Score:6.6756522163101%

Nutrients (% of daily need)

Calories: 314.04kcal (15.7%), Fat: 5.47g (8.42%), Saturated Fat: 1.09g (6.83%), Carbohydrates: 61.75g (20.58%), Net Carbohydrates: 59.92g (21.79%), Sugar: 35.03g (38.92%), Cholesterol: 24.27mg (8.09%), Sodium: 125.19mg (5.44%), Alcohol: 0.08g (100%), Alcohol %: 0.1% (100%), Protein: 5.04g (10.08%), Manganese: 0.31mg (15.56%), Selenium: 10.27µg (14.68%), Vitamin B2: 0.23mg (13.43%), Folate: 50.61µg (12.65%), Vitamin B1: 0.19mg (12.62%), Vitamin E: 1.8mg (11.98%), Phosphorus: 88.53mg (8.85%), Iron: 1.56mg (8.68%), Copper: 0.16mg (7.8%), Vitamin B3: 1.5mg (7.52%), Fiber: 1.83g (7.31%), Magnesium: 26.41mg (6.6%), Vitamin C: 4.16mg (5.04%), Calcium: 49.76mg (4.98%), Potassium: 129.62mg (3.7%), Zinc: 0.49mg (3.29%), Vitamin B5: 0.26mg (2.64%), Vitamin B6: 0.04mg (1.96%), Vitamin B12: 0.11µg (1.85%), Vitamin A: 67.61IU (1.35%)