

Raspberry and Almond Torte

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 1 hour 35 minutes

Step 1: Preparing the Crust

- 1 1/4 cup pastry flour
- 1/3 cup sugar
- 1 tsp baking powder
- 1 large egg
- 1/2 cup unsalted butter (room temp.)
- 1/3 cup raspberry jam

Before preparing the crust, make sure to preheat your oven to 350° degrees Fahrenheit

Sift together the flour, sugar and baking powder. Beat the egg and add it to the flour, along with the butter. Blend with a pastry cutter until the dough just comes together. Then gather the dough into a ball.

Place the dough inside a 9" -inch tart pan that has a removable base. Press the dough evenly over the bottom and up the sides. If the dough becomes too sticky, just dust your hands lightly with flour. Once done, spread a thin layer of the jam over the base of the dough. Chill the crust in the refrigerator while you prepare the filling.

Step 2: Making the Filling and Baking

- 1 cup whole raw almonds
- 2/3 cup sugar
- 1/2 cup unsalted butter (room temp.)
- 1/2 tsp almond extract
- 2 large eggs

To make the filling, pulse the almonds until quite fine. If you don't have a food processor you could also chop them by hand.

Next, cream together the sugar, room temperature butter and almond extract. Once this mixture is light and fluffy add the eggs one at a time and mix well to combine. Scrape down the sides periodically and then add the remaining egg. Gently fold in the ground almonds. Once the mixture is just combined, spoon it into the crust. Gently spread it out right to the edges.

Bake for 50 to 60 minutes or until golden brown and cooked through in the middle. Once done, remove from the oven and place onto a cooling rack to cool completely.

Step 3: Serving the Torte

To serve the torte, loosen the edges of the pan and gently remove. Using an offset spatula, slide the torte off of the base. Then slice, serve and enjoy.