



LA MUGLETTA SELECTION

LINZERKUCHEN (AUSTRIAN RASPBERRY CAKE) WITH SHAVED ALMOND

Recipe for about 12 pieces

Ingredients

200 gr. almond flour / ground almonds
200 gr. flour - German type 812 (Italy type 1)
150 gr. brown sugar
2 teaspoon (tsp) cocoa powder
1/2 tsp cinnamon powder
1 pinch salt
2 pinches ground cloves
1 tablespoon (tbsp) neutral oil
4 egg yolks
1 tbsp cherry aquavit (at baker's discretion)
300 gr. raspberry jam
Shaved almonds

Shape: Tarteform, 26 cm / 10,3in diameter



Preparation

Roast and stir ground almonds without fat briefly in a frying pan, then leave to cool. Put flour, salt, almonds, sugar, cocoa powder, cinnamon powder and ground cloves on a work surface and mix. Add butter in flakes, the oil, the egg yolks and, if desired, the cherry aquavit. Finely chop everything with a large knife and quickly knead to a smooth shortcrust pastry. Of course, you may also use a food processor.

Preheat the oven to 180°C/356°F. Grease the mould with butter. Roll out two thirds of the dough on a floured work surface (approx. 2 cm / 0,8in thick) and add to the mould. Stir the raspberry jam smoothly and spread on the dough base.

Roll out the remaining dough, cut off a 2 cm wide strip for the edge and place it on the edge like a ring, press lightly. Cut the rest into strips about 1 cm / 0,4in wide with a dough wheel or sharp knife. Bake the cake at 180°C (circulating air 160°C/320°F) for about 40 minutes at medium altitude. This time we baked our Linzer cake in our wood-fired oven at approx. 180°C/356°F for 35 minutes.

Good luck and buon appetito!