

LINZERTORTE

*1 cup plus 4 tablespoons (2½ sticks) unsalted butter,
at room temperature*

1 cup granulated sugar

1½ teaspoons grated lemon zest

2 eggs

1¼ cups unbleached all-purpose flour

½ teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ teaspoon salt

1¼ cups blanched almonds, finely ground

⅔ cup raspberry preserves

Confectioners' sugar, for dusting the top



1. Preheat the oven to 325°F

2. Cream the butter and sugar together in a mixing bowl until light and fluffy. Add the grated zest and eggs and mix well.

3. Sift the flour, cinnamon, cloves, and salt together. Add the flour mixture and almonds to the butter mixture and blend thoroughly.

4. Pat half of this mixture evenly into the bottom of a 9-inch removable-bottom tart pan. Spread the preserves to within ½ inch of the sides.

5. Transfer the remaining dough to a pastry bag and form a ring of dough around the edge of the tart, then squeeze out a lattice crust on top.

6. Set the tart pan on the center rack of the oven and bake until the lattice is evenly browned and the preserves are bubbling, 50 minutes. Sprinkle the top lightly with confectioners' sugar. Serve warm or cold.

6 to 8 portions