

MARILYN WESTFALL AERNI'S NUT AND APRICOT TORTE

Bread dough

1 pkg yeast 2 T. warm water 4 cups sifted flour
1/4 cup sugar 1/4 t. salt 3 sticks butter, softened
1 8 oz. carton sour cream 4 beated egg yolks

Filling

1 1/2 cups ground walnuts 1/4 cup milk 1/4 cup sugar 1/4 tsp. vanilla
2/3 cup seedless red raspberry preserves
2/3 cup apricot preserves
1 lightly beated egg white.

The day before, start bread. Dissolve yeast in warm water. Measure flour into large bowl. blend in sugar and salt Cut butter in as for pie crust until the size of small peas. Make a well and add yeast, sour cream and egg yolks. Stir them gently together. then stir this mixture into dry ingredients till well mixed. Turn out onto lightly floured board and knead until smooth and elastic. Divide into fourths. Place each part into a plastic bag and refrigerate overnight. Next day, prepare nut filling. In sauce pan, combine ground nuts milk and sugar. heat and stir until well blended and hot throughout. Mixture is very thick. remove from heat. Add vanilla.

Remove dough from refrig 30 minutes before use. This is essential. Cut each ball of dough in 1/2. On lightly floured board, roll one piece to 12" long, and almost 3 1/2 " wide. Place into 12 3/4" X 4 1/2" pan. Top with 1/2 the raspberry preserves, spreading to 1/2" of the sides. Roll out 2nd ball of dough and place on top of rasp. preserves. using 1/2 of nut filling, place on top of dough. Spread with 1/2 of apricot filling. Cover pan and let rise in warm place. Set timer for 1 1/2 hours. (Use narrow foil bread pan) Repeat with second torte. Time separately. After 1 1/2 hours brush top with egg whites and slide into oven. Bake @350 degrees for 30-35 minutes. Let cool in pan. Finish second torte. When cool, cut into fingers-- 2 long tortes- 24 servings.