



Fondant.com 2018 Advent Calendar (p1)

Day 5



Easy Linzer Torte Bars

Linzer Torte is a classic Austrian dessert and epitomizes Christmas Tradition for a lot of Europeans. This recipe for Linzer Torte Bars is a variation of my first published recipe, Fruit Streusel Bars. These are so easy, my little nieces would make them often. It is by far my most requested recipe... as in "HELP! I have company coming in one hour and I lost my recipe clipping for THOSE bars!!!!".

It does not have a lattice top as you can see, but the ease of making these and the taste and texture more than make up for their lacking in the looks department...I think. I hope you agree.

Easy Linzer Torte Bars

Prepare a 13 x 9 pan by lining it with Reynold quick release foil and preheat oven to 350 degrees

In bowl of food processor:

- 3 cups (each cup should weight 4.25 ounces) Cake Flour (or AP flour)
- 3 sticks (3/4 pound or 1.5 cups) cold, salted Land O Lakes cut up into Tablespoon sized chunks
- 1 cup granulated white sugar

Pulse to mix...but do not let it ball up. There should be no visible chunks of butter left.

Reserved half the mixture and pour the other half into the prepared, foil-lined 13x9 pan.

Press dough evenly into bottom of pan. Bake for 15 minutes at 350 degrees. Remove from oven. Let cool while you finish the streusel topping.



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Streusel topping:

- Reserved dough
- 1/3 cup light or dark brown sugar

Linzer ingredients:

- 1/2 teaspoon ground Cinnamon
- 1/8 teaspoon ground cloves
- 1 teaspoon Orange or Lemon zest
- 1/3 cup sliced or slivered almonds

Mix all the spices, nuts, sugar and reserved dough together. Set aside briefly.

Spread the cooled crust you just baked with:

- 1 18 ounce jar of Raspberry preserves

Spread the preserves evenly and out to the edges.

Sprinkle evenly with the Streusel mixture. Return to oven and bake for 22-25 minutes. The preserves should just be starting to bubble at the edges.

Remove from oven and cool completely before cutting. Sprinkle with powdered sugar if you like.

If you don't care for Linzer Torte, just leave out the Cinnamon, Cloves, Almonds and Citrus Zest.

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