

Mazarine Torte

1 ½ cups of flour
1 tsp of baking powder
1/3 cup of sugar
½ cup of butter (can use ½ stick butter and ½ stick margarine)
1 egg
½ cup of raspberry seedless jam
Filling (below)
Frosting (below)

Heat oven to 360 degrees. Line the bottom of a 9" spring pan with waxed/parchment paper and grease the sides of the pan. Blend dry ingredients. Mix in butter and egg until all the flour is moistened. Press dough evenly on the bottom and sides of the pan. Spread ¼ cup of the jam over dough.

Filling

½ cup butter (can use ½ stick butter and ½ stick margarine)
2/3 cup of sugar
1 cup blanched almonds ground or very finely chopped
1 tsp of almond extract
2 eggs

Cream butter and sugar, stir in almonds and extract. Add eggs, one at a time, beating well after each addition. Spoon filling over jam layer. Bake 65 minutes. Cool tort in pan. Carefully remove pan and place on a Flat serving plate. Spread remaining ¼ cup of jam over top. Drizzle with Frosting. Makes 10 servings.

Frosting

Mix ¼ cup sifted confectioner's sugar and 1 tsp of lemon juice until smooth.

Submitted by Karl Flesch. Remember the Holiday Party Karl brought this to in 1999? No? That's because it disappeared so quickly! It was really good if you missed.