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Bud's Broiled Sirloin Steak



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Recipe: Chocolate Linzer Tart

From our 2010 Holiday Entertaining guide

By Kathy Patterson

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Ingredients

1 1/2 cups ground blanched almonds
 1 1/3 cups chocolate Teddy Grahams, pulsed in the food processor until they are fine crumbs
 1 cup sifted all-purpose flour
 3/4 cups granulated sugar
 1/4 t ground cinnamon
 2 T cocoa powder
 2 sticks unsalted butter, cut into bits
 1 whole egg
 1 jar Polaner All-Fruit seedless raspberry jam
 1/4 cup sliced almonds

Directions

Place ground almonds, cookie crumbs, flour, sugar, cinnamon and cocoa into a large bowl and mix well. Distribute the butter over the mixture and add the egg. Work the dough with your

fingertips, rubbing in the butter and making a smooth dough. Wrap the dough in plastic wrap and refrigerate for 30 minutes.

Preheat the oven to 350 degrees.

Lightly butter a 9" tart pan with removable bottom. Pat about 3/4 of the dough into the bottom of the pans, forming a bottom crust.

Spread the jam thickly over the crust but not quite to the edges.

Roll pieces of the remaining dough into strips and arrange on jam in a lattice pattern. Sprinkle on the chopped almonds.

Bake for 35 minutes. Let the pastry cool in the pan before cutting into thin wedges.

Serves 12 - 15

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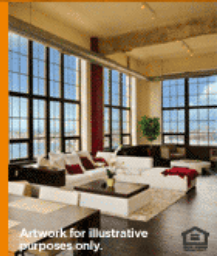
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