



Mixed Berry Linzer Torte

The Perfect Valentine's Day Dessert!

 2h  2 Servings

Linzer tortes are celebratory Austrian desserts but making and decorating them at home is the most fun! A buttery almond crust holds an intense berry filling made with both raspberries and strawberries. The real fun is in the design—heart-shaped cookies decorate the top of the torte in your own personal, whimsical style. Bake and share this torte for those who have your heart! (Serves 8)

What we send

- 4 (1 oz) sliced almonds ³
- 1 lemon
- ½ oz freeze dried strawberries
- 2 (5 oz) granulated sugar
- 4 (½ oz) raspberry jam
- 5 oz all-purpose flour ⁴
- 1 oz red sanding sugar
- 2½ oz confectioners' sugar

What you need

- kosher salt
- ½ cup butter, softened ¹
- vanilla extract
- 1 large egg yolk (save egg white for own use) ²

Tools

- rimmed baking sheet
- microplane or grater
- rolling pin
- small saucepan
- food processor
- 9-inch tart shell

Cooking tip

Don't have heart-shaped cookie cutters? Use a knife to cut hearts or other shapes!

Allergens

Milk (1), Egg (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 19g, Carbs 61g, Protein 6g



1. Toast almonds

Preheat oven to 375°F with a rack in the lower third.

Place **almonds** in an even layer on a rimmed baking sheet. Cook until lightly brown and fragrant, 5–7 minutes (watch closely). Let cool completely.

Finely grate **½ teaspoon lemon zest** into a small bowl.



4. Make cookies

Roll out **remaining dough** into ¼-inch thickness. Sprinkle top with an even layer of **red sanding sugar** (2–3 tablespoons). Roll again to press sugar into dough. Using a heart-shaped cookie cutter, cut cookies out of dough.



2. Make filling

Crush **freeze-dried strawberries** into a powder with a rolling pin.

Heat **⅔ cup each of granulated sugar and water** in small saucepan over medium-low until sugar dissolves, 1–2 minutes. Add **crushed strawberries, lemon zest, and raspberry jam**. Cook, stirring, until strawberries dissolve and mixture thickens slightly, 2–3 minutes more. Remove from heat and let cool until step 5.



5. Assemble tart

Spread **jam** evenly over the surface of the **tart shell**. Top with **heart-shaped cookies** in a pattern of your choice. Place tart on a baking sheet and transfer to center oven rack; cook until filling is bubbling and crust is deeply golden brown, 40–45 minutes.



3. Make dough

Transfer **almonds** to a food processor. Pulse until finely ground. Add **flour, ½ cup granulated sugar, and ½ teaspoon salt**; pulse until combined. Add **½ cup softened butter, ½ teaspoon vanilla extract, and 1 large egg yolk**. Pulse until a **dough** forms. Transfer two thirds of the dough to a 9-inch tart shell and press into an even layer and up the sides using fingers.



6. Serve

Let **tart** cool completely.

Dust **confectioners' sugar** around the edges.

Cut into wedges for serving. Enjoy!