

## Mendel Torte – Barbara Arminen

### Preamble

I've been making this recipe for over 50 years. It originally came from my Maid-of-honours mother. I've never changed it. It is a family favourite. I've been known to make 6 of these at a time. I always have a couple of them in the freezer. It's always a crowd pleaser.

A few years ago we had relatives visiting from Finland, there was a little boy about 10. He asked for the recipe to take back to Finland. I was only too happy to oblige. So the recipe has travelled. To Finland and also to Ireland.



### Ingredients

#### For the shell

- 1-1/3 c. flour
- 1 tsp baking powder
- 1/3 c, white sugar
- 1/3 c, softened butter
- 1 beaten egg

#### For the filling

- 1/2 c. butter softened
- 1/2 c. White sugar
- 1/2 c. ground almonds
- 1 tsp almond extract
- 2 eggs

### Instructions.

- Cream butter and sugar.
- Add beaten egg; mix well.
- Blend in flour and baking powder until mixture holds together and press into bottom and sides of greased springform pan or 9" layer cake pan.
- If you use spring form pan, you only need to put dough up about 1" on sides of pan.
- chill 30 min
- Set oven at 325 deg.

### Filling:

- Mix well.
- Pour into shell –
- Bake 30-35 min or until set.
- Cool 1 hour. remove from pan. Freeze at this point.

To serve

- Remove frozen cake from freezer

Topping: - While frozen -

- spread frozen torte with 3 to 4 tbsp. raspberry jam
- make a mixture of 3T icing sugar and lemon juice (to make a thin paste)
- drizzle over jam
- Garnish with toasted almonds