

This is a recipe for Linzertorte braun (*brown Linzertorte*), using unblanched almonds.

Die süddeutsche Küche für Anfängerinnen und praktische Köchinnen

By Katharina Prato Edle von Scheiger, 1902

Linzer Torte and tartlets

Crumble 1.4 kg butter with 1.4 kg flour; with a knife mix in 3 hard-boiled, mashed egg yolks, 1.4 kg sugar, 1.4 kg unskinned finely split almonds, cinnamon, cloves, allspice, juice and zest of half a lemon and a raw egg yolk, knead the dough just for a short time with your hands, roll out to a thin finger thickness, cut out a round leaf the size of the tart tin, lay the leaf on the metal, coat around the edge with egg and within this with raspberry or red currant or apricot jam and cover with a lattice formed from the remaining slices of dough formed with your hands. Lay another stick of dough in the middle over the circle of dough, and another to make a cross, yet slightly oblique, then two more over this one in the same direction as the first, but a finger width away from the first, then two in the same direction as the second stick, so that you already have to lift the first one at the ends a little bit in order to lay it down. Continue to lay and plait in the same way until the lattice is complete. The spaces in between should take the form of finger-breadth, offset rectangles. Round the edge of the evenly cut lattice, lay a roll of dough, coat the dough and the lattice with beaten egg and place the circle of a springform tin around the cake, or encircle it twice with a sheet of strong paper and stick the ends firmly with flour paste. Bake the cake, and once out the oven, sprinkle with sugar and add more fresh liquid from the coating mixture.



Marble Guglhupf



Guglhupf form

Other cookbooks consulted:

Lotte Scheibenpflug: *Das Beste aus Österreichs Küche*, Pinguin-Verlag, Innsbruck, 1970

Gretel Beer: *Austrian Cooking*, André Deutsch, 1954, 1979

Elisabeth Mayer-Browne: *Best of Austrian Cuisine*, Hippocrene, New York, 1997/2001

A. Cutler & C. Wagner (English translation: Mý Hué McGowran): *The New Sacher Cookbook*, Pichler, 2005

Susan Spauull and Fiona Burrell: *Leiths Baking Bible* (Bloomsbury, 2006)