

# LINZERTORTE CAKE (2 Kilos)

## Ingredients

### Batter

Sugar- 275 gr  
Margarine – 325 gr  
Eggs – 5  
Nut Powder ( Cadju or Almonds) – 300 gr  
Cake Crumb ( Any butter cake / Chocolate Cake) – 375 gr  
Cinnamon Powder – 4 tsp  
Strawberry Jam- 300 gr

## Sugar Pastry

### Ingredients

Icing Sugar – 125 gr  
Margarine – 250 gr  
Egg-1  
Vanilla – 1 tsp  
Flour – 375 gr

## Method

Sugar Pastry – Beat the margarine (Room temperature) and add the icing sugar and beat at normal speed. Add the egg and mix well. Now add flour and fold it and make a pastry out of it. Once the pastry is done keep refrigerated for ½ to 1 hour.

Now remove from the refrigerator after 1 hour and roll it with a rolling pin to a quarter inch thickness and spread it on a tray as the base.

### Batter - 1

Now beat the margarine at a normal speed, whilst beating add the sugar and continue beating at the same speed. Now add the eggs 1 at a time and beat until the sugar completely dissolves. Once the beating is done at the cake crumb mixture and mix it well.

( The cake crumb : In a bowl crumb the cakes well. Now add the cinnamon powder and the nut powder and mix well by hand)

### Batter - 2

Once the mixture is done take 1 ½ to 2 of cups of batter and keep separately to decorate the cake.

Once the cake batter -1 is done put the batter on top of the base and spread evenly to 1”thickness and bake partially. Pre-heat oven to 180 degrees and bake for 15-20 mins.

Now after 15-20 mins take out the tray and pipe the batter -2 with the piping bag to decorate it. In another piping bag put strawberry jam and decorate along with that. (if the strawberry jam is not bright enough add red coloring to get a brighter look)

Once the decoration is done bake it for 180 degrees for 30-35 mins.