

Almond Ginger Torte

We made this for our cookbook group in Ann Arbor. The original recipe is from *Michigan Herb Cookbook*. See Raspberry Sauce recipe.



Ingredients:

- 3/4 cup sugar
- 8 Tbsp. (1 stick) unsalted butter
- 8 oz. almond paste
- 3 eggs
- 2 Tbsp. kirsch
- 1/4 tsp. almond extract
- 3 Tbsp. crystalized ginger
- 2 Tbsp. minced fresh ginger
- 1/3 cup flour
- 1/3 tsp. baking powder
- 1 tsp. powdered sugar

Equipment:

- 8 1/2" round cake pan
- Wax paper
- Stand mixer
- Dusting ball

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<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 350 degrees	
	Butter the cake pan. Line with wax paper and butter again. Dust with flour.	2
	Mince 2 Tbsp. fresh ginger	2
	In a stand mixer, combine 3/4 cup sugar, 8 Tbsp. butter, and 8 oz. almond paste	2
	Beat in 3 eggs, 2 Tbsp. kirsch, 1/4 tsp. almond extract, crystalized ginger and fresh ginger	2
	In a separate bowl, whisk together 1/3 cup flour and 1/3 tsp. baking powder	1
	Add flour to liquid and mix	2
	Pour mixture into the paper-lined pan and bake until golden brown. Test with a toothpick.	35
	Cool in the pan.	30
	Make raspberry sauce (see recipe)	
	Invert on a serving plate and remove wax paper	1
	Dust with powdered sugar and serve with raspberries and raspberry sauce	2
	Total	80