

Almond Crusted Torte by Lynn's Recipes



A delicious, easy dessert that reminds me of a big almond flavored sugar cookie. Great for a brunch, dinner party or whatever occasion you need a dessert. This is from my friend Ann.

Ingredients:

- 1-2/3 cups all purpose flour
- 1-1/2 cups granulated sugar
- 1 cup butter, melted
- 1/8 teaspoon salt
- 2 eggs, beaten
- 2 Tablespoons almond extract
- 2-1/4 ounces sliced almonds
- Confectioner's Sugar, optional for top of torte after it has cooled

Stir all of the ingredients together except for the almonds. Pour into a 10" pie pan that you have sprayed with nonstick cooking spray. Sprinkle the almonds over the top. Bake in a preheated 350° oven for 35-45 minutes or until lightly browned. Cool completely and sprinkle with confectioner's sugar if desired.

[Comment on this Recipe](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Almond Crusted Torte by Lynn's Recipes

Lynn's Recipes: January 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)