

# Almond Butter Torte

From The Carlisle House Bed & Breakfast, submitted by Sharon Mesaros



10" pie or cake pan

*Beat until fluffy:*

$\frac{3}{4}$  cup softened butter (1  $\frac{1}{2}$  sticks)  
1  $\frac{1}{2}$  cups sugar  
2 eggs

*Add and mix until blended:*

1  $\frac{1}{2}$  cups flour  
2 tsp almond extract  
Pinch salt

Spread into 10" greased and floured pan.  
Sprinkle and press into batter  
 $\frac{1}{2}$  cup sliced almonds

Sprinkle top with coarse sugar. Bake at 350° for about 30 minutes or until golden and edges are cooked.

Variation: use dried cherries or dried blueberries instead of the almonds

*9" Cake Pan: Bake about 25 minutes (OR two 7" cake pans – bake 20 min)*

$\frac{1}{2}$  cup butter (1 stick)  
1 cup sugar  
1+ egg  
1 cup flour  
1  $\frac{1}{2}$  tsp almond extract  
Shake salt  
6 Tbsp sliced almonds

*8" Cake Pan: Bake about 23-25 minutes*

6 Tbsp butter  
 $\frac{3}{4}$  cup sugar  
1 egg  
 $\frac{3}{4}$  cup flour  
1 tsp almond extract  
Weeny pinch salt  
 $\frac{1}{4}$  cup sliced almonds

