

Gluten Free Coconut Raspberry Linzer Tart with GLUTEN AND LACTOSE FREE FLOUR

GLUTEN AND LACTOSE FREE FLOUR	600 g
Desiccated coconut	500 g
Butter or margarine	240 g
Sugar	300 g
Cinnamon	10 g
BAKING POWDER	20 g
Jam, raspberry	800 g
Eggs	200 g
Total	2.670 g

Method of use:

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Mix all the ingredients with a flat beater to a homogeneous dough, wrap in cling film and rest in the refrigerator for 30 minutes.

Add 2/3 of the dough to a lined 26cm cake tin and roll up a small edge of approximately 1,5cm. Spread the base with jam and use the rest of the dough to cover the cake. Brush with egg and bake.

Baking time: app. 35 minutes

Baking temperature: 175°C

Master Tip: Make sure you use gluten free baking powder!



Bake the best with something good!



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