

# 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:

Method:

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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