



Ingredients:

150 g finely chopped walnuts

100 g powdered sugar (1 cup)

250 g soft butter

300 g all purpose flour (2 and 1/2 cup)

1 vanilla sugar (or 1/2 tsp vanilla or almond extract)

pinch of salt

Filling:

1 cup apricot jam

Directions:

Knead all ingredients to smooth dough. Recommended using the hook attachment on most mixers, but you could as well use your hands.

Cover the dough with plastic foil and place it in a fridge for 1 hour.

Divide it into 2 equal parts.

Preheat oven to 350°F.

Transfer the dough onto two equal buttered and floured square forms. Push it into the bottom with your fingers, spreading to cover the bottom (not sides)

Bake until top is golden brown and dry. Make sure that the cake is completely cold before removing from the pans. There are no eggs, so it will be easy to break it if you try while it's warm.

Place the apricot filling between the cake layers, spreading evenly.

Cover top with chocolate glaze and if desired, decorate with sliced almonds or walnuts. If it's Easter time, write Alleluja or Wesolych Swiat!



