

★ \$40,000 ★ ALMOND FILLED COOKIE CAKE

A rich, buttery delicacy to serve thinly sliced.

Crust

2 $\frac{2}{3}$ cups Pillsbury's Best® All Purpose
or Unbleached Flour*

1 $\frac{1}{3}$ cups sugar

1 $\frac{1}{3}$ cups unsalted butter, Parkay®
margarine or butter, softened

$\frac{1}{2}$ teaspoon salt

1 egg

Filling

1 cup grated or finely chopped
almonds

$\frac{1}{2}$ cup sugar

1 teaspoon grated lemon peel

1 egg, slightly beaten

2 whole almonds or maraschino
cherries, halved

Heat oven to 325°F. Grease 10 or 9-inch springform pan. Lightly spoon flour into measuring cup; level off. In large bowl, blend all crust ingredients at lowest speed until dough forms. Chill, if desired. Divide dough in half; spread half in bottom of prepared pan.

In small bowl, blend all filling ingredients except whole almonds or cherries; spread over crust to within $\frac{1}{2}$ inch of sides of pan. Between waxed paper, press remaining dough to 10 or 9-inch circle. Remove top layer of waxed paper; place dough over filling. Remove waxed paper; press dough into place. Garnish with almond or maraschino cherry halves.

Bake at 325°F. for 45 to 55 minutes or until light golden brown. (Place foil on rack below pan during baking to guard against spillage.) Cool 15 minutes; remove from pan. Cool completely.
24 to 32 servings.

TIP: *Self-rising flour is not recommended.

HIGH ALTITUDE—Above 3500 Feet: Bake at 325°F. for 55 to 65 minutes.

