

# Zuger Kirschtorte – Cherry Torte from Zug

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-kirschtorte-recipe>

## Ingredients:

- 4 egg whites
- 1 cup icing sugar
- 2 3/4 tablespoons cornflour
- 1 cup almond meal /ground almonds
- 3 eggs egg whites and yolks separated
- 3 tablespoons hot water
- 2/3 cup icing sugar sifted
- 1 1/3 tablespoons icing sugar
- 6 3/8 tablespoons all purpose flour
- 6 7/8 tablespoons cornflour
- 1 pinch baking powder
- 2/3 cup unsalted butter room temperature
- 1 1/4 cups icing sugar sifted
- 1 egg yolk
- 2 1/2 tablespoons jam redcurrant, or blackberry jam
- 4 tablespoons water
- 2 2/3 tablespoons icing sugar
- 1/2 cup kirsch
- 11/16 cup almonds toasted and chopped, you can keep the skin on to add some colour to the cake
- 9/16 cup icing sugar

## Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 156 grams
3. Cholesterol: 290 milligrams
4. Fat: 61 grams
5. Fiber: 8 grams

6. Protein: 23 grams
  7. SaturatedFat: 23 grams
  8. Sodium: 140 milligrams
  9. Sugar: 119 grams
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