

Engadiner Nusstorte – Swiss nut tart

Yield: 4 min
Total Time: 110 min

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

Ingredients:

- 2 3/8 cups all purpose flour
- 1/2 cup sugar
- 2/3 cup butter
- 1 egg
- 1 lemon zest 1 lemon
- 1 pinch salt
- 1 1/4 cups sugar
- 5 3/8 tablespoons water
- 2 3/8 tablespoons honey
- 1 cup double cream
- 2 cups walnuts
- 1 egg lightly whisked

Nutrition:

1. Calories: 1630 calories
2. Carbohydrate: 166 grams
3. Cholesterol: 290 milligrams
4. Fat: 102 grams
5. Fiber: 7 grams
6. Protein: 22 grams
7. SaturatedFat: 41 grams
8. Sodium: 360 milligrams
9. Sugar: 100 grams

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