

Walnut Torte

Yield 1 (serves 12)

Dough: $\frac{1}{2}$ lb butter, softened

1 cup sugar

1 cup yogurt

3 $\frac{1}{2}$ cups flour**Filling:** $\frac{1}{2}$ cup white grape juice2 $\frac{1}{2}$ cups walnuts

2 cups raisins

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

1 tsp cinnamon

Cream together butter & $\frac{1}{2}$ cup sugar. Beat in yogurt. Stir in flour & mix well. Shape into a ball, wrap in plastic wrap & refrigerate 6 hours. Preheat oven to 350F. Toast walnuts 10 minutes, then grind. Plump raisins over steam, mix with walnuts. Stir in $\frac{1}{2}$ cup sugar & cinnamon. Cut dough in 4 equal parts, roll out to 10" diameter rounds. Layer 1 round with $\frac{1}{3}$ of filling, another round, $\frac{1}{3}$ filling, another round, $\frac{1}{3}$ of filling, then top with last round. Crimp edges of top & bottom rounds together. Cut steam vents in top, bake 50 minutes.