



## Fruit Torte

### Ingredients

#### Cookie:

- ½ cup butter
- ½ cup Sue Bee® Clover Honey
- 1 tsp vanilla
- 2 eggs, room temperature
- 1 1/3 cup flour
- 1 tsp baking powder
- ¼ tsp salt
- 2 tbsp milk.

#### Glaze:

- 1 envelope unflavored gelatin
- ¼ cup plus ¾ cup water
- 1 tbsp honey

### Instructions

#### Cookie:

- Generously grease and flour a torte pan, especially the flutes.
- Cream together the butter and honey until mixture is smooth and fluffy.
- Add in vanilla and eggs, one at a time, mixing well after each addition.
- Sift together flour, baking powder and salt.
- Add half of the flour mixture to the bowl and mix well.
- Add the milk and mix, then add the remaining flour and mix again. Mixture will be thick.
- Spread evenly in pan and bake for 20 minutes at 375° F.
- Let crust cool for 10 minutes, then remove from torte pan onto serving dish.
- Once cooled, refrigerate until you are ready for the next step if necessary.

#### Filling and Glaze:

- Use any combination of fresh fruit that you like, just make sure the fruit is drained well and dried on a paper towel before you place it on the torte crust. Completely cover the crust before glazing.
- Dissolve gelatin in ¼ cup water.
- Heat remaining ¾ cup water and honey in a saucepan until boiling.
- Remove the water/honey mixture from heat and add gelatin, stirring until all gelatin has dissolved.
- Cool to room temperature and refrigerate for 5-10 minutes until it thickens slightly. *(Check often! Consistency should be such that you can spoon evenly over the torte without soaking into the shell.)*
- Refrigerate torte until ready to serve.

