

Amma Johanna Wilson's vínarterta

Thanks to Jo Wilson, IODE Jon Sigurdsson Chapter member for sharing her Vínarterta family recipe.

Cookie layers:

- 228 g (1 cup) butter
- 375 ml (1 1/2 cups) white sugar
- 2 large eggs
- 5 ml (1 tsp) cardamom
- 5 ml (1 tsp) pure vanilla extract
- 45 ml (3 tbsp) cream
- 900 ml (4 cups) flour
- 5 ml (1 tsp) baking powder
- Pinch of salt

Cream butter and sugar. Add eggs, cardamom, pure vanilla extract and cream. Mix together sifted flour, baking powder and salt, then add to the butter and sugar mixture, blending well.

Divide dough into six portions. Roll out the portions of the dough on a cookie sheet. Cut a 20 cm (8 in) round or square using a plate or pan as a guide. This recipe will make 6 or 7 layers, depending on how thinly they are rolled out. Bake at 175C (350F) for 8-10 minutes to a delicate light brown. Layers should be cooled before filling with cooled prune mixture.

Filling:

- 500 g (1 lb) pitted prunes
- 125 ml (1/2 cup) sugar
- 5 ml (1 tsp) pure vanilla extract
- 2 ml (1/2 tsp) grated nutmeg
- 1 ml (1/4 tsp) ground cloves
- 5 ml (1 tsp) cinnamon
- 1 ml (1/4 tsp) allspice

In water to cover, cook prunes until tender. Cool, then process prunes in food processor and add the sugar, vanilla and spices.

Finally, spread the filling on the cookie layers. Age the cake, in a covered container, for three to four days in the fridge.

Note: The secret to getting the layer a uniform thickness is to roll them out directly onto the cookie sheet and cut the circle or square using an inverted plate or pan, thereby avoiding having to lift the layers to the cookie sheet.