

**Walnut Torte**

Yield 1 (serves 12)

**Dough:**

½ lb butter, softened  
1 cup sugar  
1 cup yogurt  
3 ½ cups flour

**Filling:**

½ cup white grape juice  
2 ½ cups walnuts  
2 cups raisins  
½ cup sugar  
1 tsp cinnamon

Cream together butter & ½ 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 ½ cup sugar & cinnamon. Cut dough in 4 equal parts, roll out to 10" diameter rounds. Layer 1 round with 1/3 of filling, another round, 1/3 filling, another round, 1/3 of filling, then top with last round. Crimp edges of top & bottom rounds together. Cut steam vents in top, bake 50 minutes.