



Raspberry Almond Christmas Torte Cookies

A Cookie That Feels Like a Hug

Hello, my dear. Come sit. The kettle is on. Today, we are making my Raspberry Almond Christmas Torte Cookies. They are not just cookies. They are little layered cakes. They feel fancy but are made with love.

I first made these for my book club in 1998. Margaret said they were too pretty to eat. But she ate three! I still laugh at that. The secret is the cream cheese in the dough. It makes them so soft. Why does this matter? Well, food made with care feeds the heart, not just the tummy.

The Little Stories in Our Bowls

Let's start with the topping. We toast almonds with sugar and water. This makes them sweet and crunchy. *Fun fact:* that sugar is called turbinado. It has big crystals that sparkle like snow!

Watch them in the oven. They turn a lovely gold. Doesn't that smell amazing? That smell is the start of the holiday. Now, what is your favorite holiday smell? Is it cinnamon, pine, or orange peel? Tell me later.

The Heart of the Cookie

The dough is a dream to make. You beat butter, sugar, and cream cheese. It becomes pale and fluffy. Like a sweet cloud. Then you mix in the flour. The dough will be soft. A short rest in the fridge helps.

Then you roll little balls. They bake until just dry on top. Do not let them brown. This keeps them tender. Why does this matter? A gentle touch in baking makes a gentle cookie. It is a good lesson for life, too.

The Best Part: Putting It Together

Now for the fun. You cut each cookie in half. It is like opening a little book. Spread a dab of raspberry jam on the bottom. Put the top back on. This is the "torte" part. Layers of joy.

Then, the frosting. It is sweet with a hint of almond. Spread it on top. Finally, sprinkle your crunchy almonds. Do you like more frosting or more jam in your treats? I am a jam girl myself.

Sharing the Sweetness

These cookies are perfect for a tin. They stack nicely. I give them to my neighbors every year. Mr. Jenkins saves his for Christmas morning with his coffee. That makes me so happy.

Making them is a quiet joy. Your kitchen will smell wonderful. What is the first holiday treat you remember making? Was it with a grandparent or a parent? I would love to hear your story. Now, let's get baking.

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	3 cups (15 ounces/425 grams)	For the cookie dough
Unsalted butter, softened	16 tablespoons + 8 tablespoons	16 tbsp for cookies, 8 tbsp for frosting
Granulated sugar	1 cup (7 ounces/198 grams)	For the cookie dough
Cream cheese, softened	3 ounces (85 grams)	For the cookie dough
Large egg	1	For the cookie dough
Sour cream	2 tablespoons	For the cookie dough
Seedless raspberry jam	6 tablespoons	For filling the cookies
Confectioners' sugar	2 cups (8 ounces/227 grams)	For the frosting
Heavy cream	3 tablespoons	For the frosting
Sliced almonds	½ cup	For the topping
Turbinado sugar	2 tablespoons	For the topping
Baking powder	1 teaspoon	For the cookie dough
Salt	⅛ teaspoon	For the cookie dough

Ingredient	Amount	Notes
Vanilla extract	$\frac{1}{2}$ teaspoon	For the cookie dough
Almond extract	$\frac{1}{4}$ teaspoon	For the frosting
Water	1 tablespoon	For the topping

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Instructions

Step 1: First, make your crunchy topping. Heat your oven to 350 degrees. Mix the sliced almonds, turbinado sugar, and water in a bowl. Spread it thinly on a baking sheet. Bake it until it turns a light gold. Let it cool completely. It will get nice and crisp. (A hard-learned tip: let it cool fully before you break it into pieces, or it will be chewy!)

See also Bacon Onion Brussels Sprouts Holiday Roast

Step 2: Now, make the cookie dough. Turn the oven up to 375 degrees. Whisk your flour, baking powder, and salt together. In your mixer, beat the soft butter, sugar, and cream cheese until fluffy. Add the egg, sour cream, and vanilla. Then mix in the flour mixture. Chill the dough for about 20 minutes. It makes it easier to handle.

Step 3: Roll the dough into 36 little balls. Place them on your baking sheets. Bake them until the tops look dry. They should not brown. Switch the pans halfway through. Let them cool for 5 minutes on the sheets. Then move them to a rack. **What's your favorite cookie to bake for a special day? Share below!**

Step 4: Time for the frosting! Beat the softened butter until it's fluffy. Slowly add the confectioners' sugar. Then pour in the heavy cream and almond extract. Keep beating until it's light and smooth. I still laugh at how my grandson once ate a spoonful of this frosting. Doesn't that almond smell amazing?

Step 5: Let's put it all together. Carefully slice the top off each cookie. Spread a little raspberry jam on the bottom. Gently put the top back on. Then, spread a generous teaspoon of frosting on top. Finally, sprinkle on

that lovely almond crunch. Now you have a beautiful, fancy cookie!

Creative Twists

These cookies are wonderful as they are. But you can play with the flavors too. It's fun to make them your own. Here are a few simple ideas I've tried over the years.

Use apricot jam instead of raspberry. It gives a lovely, sunny sweetness.

Add a drop of lemon zest to the frosting. It makes everything taste brighter.

Swap the almonds for toasted pecans in the topping. It's a cozy, nutty change.

Which one would you try first? Comment below!

See also [Maple Pecan Christmas Pie](#)

Serving & Pairing Ideas

These cookies are a celebration all by themselves. I love serving them on my grandmother's china plate. A dusting of powdered sugar looks like a little snow. They pair nicely with fresh berries or a scoop of vanilla ice cream. For a drink, a cup of hot peppermint tea is just perfect. For the grown-ups, a small glass of sherry is a nice, old-fashioned match. Which would you choose tonight?



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Keeping Your Torte Cookies Fresh and Happy

These cookies are best enjoyed within three days. Keep them in a sealed container at room temperature. The layers stay neat and the frosting stays soft. You can also freeze them for a sweet surprise later.

Place unfrosted cookies in a single layer on a tray. Freeze them solid for one hour. Then stack them in a freezer bag. They will keep for one month. I once forgot a batch in my freezer until March. What a lovely springtime treat they were!

Thaw frozen cookies overnight in the fridge. This keeps condensation off the frosting. Batch cooking the dough saves holiday time. Make the dough balls and freeze them on a sheet. Then bake straight from the freezer, adding a few minutes.

This matters because good planning brings peace. You can bake ahead and enjoy the party. **Have you ever tried storing cookies this way? Share below!**

Simple Fixes for Common Cookie Hiccups

First, if your dough is too sticky, do not worry. Just pop it back in the fridge. Chilling firms the butter back up. I remember when my dough was like paste. Ten more minutes in the cold fixed it perfectly.

Second, your cookies might spread too much. This usually means your butter was too soft. Using cool, softened butter gives better control. This matters for a neat, professional look. Your cookies will hold their

pretty shape.

Third, the jam can sometimes leak out. Use just half a teaspoon on each cookie. Do not spread it all the way to the edge. This keeps the filling tucked inside nicely. It makes every bite a perfect mix of flavors.

Fixing small issues builds your kitchen confidence. You learn that most mistakes have easy solutions. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes. Use a good gluten-free flour blend. Look for one meant for cookies.

Q: How far ahead can I make them? A: You can bake the cookies two days early. Frost them the day you plan to serve.

Q: What can I use instead of raspberry jam? A: Apricot or blackberry jam works wonderfully. Any seedless jam you love will taste great.

Q: Can I make a smaller batch? A: Absolutely. Just cut all the ingredients in half. You will get about eighteen lovely cookies.

Q: Is the almond topping necessary? A: It adds a lovely crunch. But you can skip it for a simpler cookie. *Fun fact: The toasted sugar on the almonds gives a gentle caramel taste.* **Which tip will you try first?**

See also [Champagne Cranberry Currant Glaze](#)

From My Kitchen to Yours

I hope you love making these special cookies. They always remind me of my mother's kitchen. The smell of almonds baking is pure joy. I would love to hear about your baking adventure.

Please tell me all about it in the comments. **Have you tried this recipe?** Sharing stories is the best part of food. Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Dessert](#)

Difficulty: **Beginner**



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Prep time: **45 minutes**

Cook time: **25 minutes**

Rest time: **20 minutes**



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Total time: **1 hour 30 minutes**



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Servings: **36 cookies**



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Calories: **180 kcal**

Best Season:**Summer**

Description

Raspberry-Filled Almond Torte Cookies. Delicate almond cookies filled

with raspberry jam and topped with a creamy almond frosting and a crunchy almond-sugar topping.

Ingredients

Topping:

- ▢ ½ cup sliced almonds
- ▢ 2 tablespoons turbinado sugar
- ▢ 1 tablespoon water

Cookies:

- ▢ 3 cups (15 ounces/425 grams) all-purpose flour
- ▢ 1 teaspoon baking powder
- ▢ ¼ teaspoon salt
- ▢ 16 tablespoons unsalted butter, softened
- ▢ 1 cup (7 ounces/198 grams) granulated sugar
- ▢ 3 ounces (85 grams) cream cheese, softened
- ▢ 1 large egg
- ▢ 2 tablespoons sour cream
- ▢ ½ teaspoon vanilla extract
- ▢ 6 tablespoons seedless raspberry jam

Frosting:

- ▢ 8 tablespoons unsalted butter, softened
- ▢ 2 cups (8 ounces/227 grams) confectioners' sugar
- ▢ 3 tablespoons heavy cream
- ▢ ¼ teaspoon almond extract

Instructions

1. For the topping: Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Combine almonds, sugar, and water in bowl. Spread almond mixture in single layer on 1 prepared sheet. Bake on upper rack until lightly browned, 10 to 12 minutes. Let topping cool completely on sheet. Break into small pieces and transfer to bowl. Leave parchment on sheet.
2. For the cookies: Increase oven temperature to 375 degrees. Combine flour, baking powder, and salt in bowl. Using stand mixer fitted with paddle, beat butter, sugar, and cream cheese on medium-high speed until pale and fluffy, about 3 minutes. Add egg, sour cream, and vanilla and beat until combined. Reduce speed to low and add flour mixture in 3 additions until just combined, scraping down bowl as needed. Transfer dough to bowl, cover with plastic wrap, and refrigerate until slightly firm, about 20 minutes.
3. Working with 2 tablespoons dough at a time, roll into 36 balls and space 1 inch apart on prepared sheets (18 cookies per sheet). Bake until dry on top but not browned, 10 to 12 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 5 minutes, then transfer to wire rack and let cool completely.
4. For the frosting: Using stand mixer fitted with paddle, beat butter on medium-high speed until fluffy, about 30 seconds. Reduce speed to low and add sugar in 2 additions until combined. Increase speed to medium-high and beat until pale and fluffy, about 2 minutes, scraping down bowl as necessary. Reduce speed to medium-low and add cream and almond extract; mix until combined.
5. Using serrated knife, cut off tops of cookies and reserve. Spread 1/2 teaspoon raspberry jam over 1 cookie bottom; replace top. Spread 1 heaping teaspoon frosting on cookie top; sprinkle with almond topping. Repeat with remaining cookies.

Notes

Nutritional information is an estimate per cookie. For best results, ensure cookies are completely cool before assembling. Store assembled cookies in a single layer in an airtight container.

Keywords:Christmas Cookies, Almond Cookies, Raspberry Jam, Holiday Baking