

# Lemon Ice Torte (or any flavor Sorbet)

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## Ingredients

3 cup blanched slivered almonds or 12 oz	1/3 cup strawberry or raspberry preserves
1/2 cup sugar	3 pints sorbet of your choice flavor
5 tbsp margarine melted	1–20 oz frozen pkg rhubarb
1/2 tsp cinnamon	20 oz pkg of frozen strawberries

## Directions: Crust

1. Combine almonds and sugar in food process and chop finely
2. Combine margarine and cinnamon and add to almonds
3. Transfer to a 9 inch springform pan
4. Use plastic wrap to aid in pressing 2 inches up the sides and bottom of pan
5. Freeze for 15 minutes and then bake at 350 for 20 minutes
6. Cool completely
7. Melt strawberry preserves and pour into the bottom of cooled crust
8. Cool completely
9. Soften sorbet and spread in pan and put in freezer until firm
10. Serve with Strawberry Rhubarb sauce or Raspberry sauce

## Directions: Sauce

1. Strawberry Rhubarb
2. Combine 1/2 c sugar and 1/2 c water in heavy pan
3. Simmer 5 minutes
4. Add remaining 1/2 c sugar and stir to dissolve
5. Add rhubarb cover and simmer about 8 minutes
6. Add frozen strawberries and bring to simmer and cool in refrigerator
7. Serve on the side