

Apple-Nut Torte

1½ cups sugar

4 eggs. well beaten

⅔ cup all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

2 cups peeled, chopped apples

1 cup chopped walnuts

Add sugar to beaten eggs and beat with electric mixer until thick and light colored (about 5 minutes at high speed). Sift together flour, baking powder and salt. Fold into egg mixture. Mix in lightly apples and nuts. Grease bottom of 13x9½x2 pan. Pour in batter and bake in moderate oven (350 degrees F.) approximately 40 minutes. Remove from pan and cool. Cut into squares and serve with whipped cream flavored with cinnamon or vanilla ice cream.