

Nut Torte Anna Parker

10 eggs - separated.

1 1/2 cups sugar with egg yolks  
and beat till fluffy.

Beat egg whites till stiff  
and fold in beaten yolk & sugar.

Then fold in 1 1/2 cups ground  
nuts and 1 1/2 cups bread crumbs  
that have been mixed together.

Grease bottom of 2 nine inch  
cake tins (not sides) back at 350°  
about 2.5 min. (Til springs back  
when touched)

Frosting

1/4 lb. sweet butter beaten  
with 1 egg and 1# powdered  
sugar - 2-3 Teaspoons cream as  
desired.

## Nut Torte

7 egg yolks  
1 $\frac{1}{4}$  cups sugar  
1 $\frac{1}{2}$  cups sifted cake flour  
1 $\frac{1}{2}$  teaspoons baking powder  
 $\frac{3}{4}$  teaspoon salt

6 tablespoons cold strong  
coffee beverage  
1 teaspoon vanilla  
7 egg whites  
1 cup ground walnuts  
Vanilla pudding icing

Beat egg yolks until thick and light yellow. Add sugar and beat until thoroughly blended. Sift flour, baking powder and salt together three times. Add alternately with cold coffee and vanilla to egg mixture. Beat egg whites until stiff and fold carefully into batter. Fold in nuts. Pour batter into 2 ungreased 9-inch round cake pans. Bake in moderate oven (350 degrees F.) 25-30 minutes, or until done. Frost with vanilla pudding icing prepared as follows: Cook 1 package vanilla pudding and 1 cup milk over low heat until thick. Cool thoroughly. Cream  $\frac{1}{2}$  cup vegetable shortening and  $\frac{1}{2}$  cup butter, add 1 cup sugar and 1 teaspoon vanilla. Beat about 10 minutes. Combine with cold pudding. Beat 10 minutes longer. If desired, sprinkle nuts over iced cake.