

TORTE (inexpensive & easy)

2 lightly greased/floured (can use Pam baking spray) 9" cake pans
Bake at 350 degrees for 25 minutes

Chop 1/2 Cup walnuts (reserve for tops of torte)

1 Step: Cream: 1/2 Cup granulated sugar
1/2 Cup margarine or butter

Next Sift: 1 Cup flour, 2 teaspoons baking powder, 1/4 teaspoon salt

Add alternately with dry ingredients: 3 egg yolks & 1/2 Cup milk

Pour into greased cake pans - this will make 2 thin layers

2nd Step:

3 egg whites (room temp) & 1/2 Cup sugar

Beat egg whites until stiff but not dry, slowly add sugar and continue to beat until mixture stands in peaks (thick meringue). Be sure to use a clean bowl for this process.

Spread this thick meringue over the top of the two cake layers.

Sprinkle with 1/2 Cup chopped walnuts

BAKE

Cool before filling with fruit or whipped cream (or Cool Whip) May add chocolate to whipped cream if desired.

Enjoy!!!

Barbara Vannier