

LUCY'S TORTE CAKE

This cake was made for adult birthdays and special occasions because of the large number of eggs.

Nut Torte Cake

Preheat to
325°

invert pans
Immediately

3-9" or 10" cake pans, greased + floured
(Invert pans when done + cool on rack)

11 eggs (separated)

17 rounded large serving spoons Sugar
Combined
1 c. sugar

Egg
whites

Beat til
stiff

17 rounded large serving spoons nuts
(1/2 c. ground 1 c. chopped)

4 lg T.
Sugar

17 rounded large serving spoons
Graham crackers (if too dry add
1 T. sour cream)

egg yolk
1 tsp.
Vanilla

Add 1 tsp. vanilla to egg yolks
beat + add nuts - fill in graham
crackers, if too stiff add a
few egg whites.

Divide into 2 dishes & fold in
egg yolk mixture, little by little.

Divide into 3 pans bake about
20 minutes. invert + cool
(over)

Frosting btw. layers

1 egg

1 tsp vanilla

$\frac{1}{2}$ bar butter $\frac{1}{2}$ bar oleo

add about $\frac{1}{2}$ box powdered sugar for
right consistency ($\frac{1}{2}$ #)

2 tsp cocoa

beat until fluffy

Cake ^{for} frosting

$\frac{1}{2}$ pt. whipping cream

2 tbsf cocoa

2 tsp. powdered sugar

make cake and
frost in between layers
the day before party

day of party put on top frosting.