

ALMOND WALNUT CAKE

(A flourless original Polish cake recipe.)

Ingredients

10 Eggs (separate yolks and whites)
17.5 oz Powdered Sugar
9 oz ground Walnuts
9 oz ground Almonds
2 Vanilla Beans
Juice from ½ lemon
1 heaping tbspn Cocoa
3 tbsps crumbled Biscuits (sugar cookies)
8 oz Orange Preserves
Chocolate Frosting (see POLISH CHOCOLATE CAKE recipe)
Potato Flour

Preheat oven to 350 deg F.

WALNUT BATTER:

Grind the vanilla beans into a fine powder and mix the cocoa with a small amount of milk to make a paste. Next, whip the 10 egg yolks with half the powdered sugar, slowly adding the cocoa paste, until light and fluffy. Add the ground walnuts and half the vanilla powder, mixing gently. Butter a large springform pan, lightly coat with potato flour, and pour the batter in. Immediately start the second batter.

ALMOND BATTER:

Whip the 10 egg whites, gradually adding the remaining powdered sugar, until soft peaks form. Add the lemon juice and the remaining vanilla powder, the biscuit crumbles and the ground almonds. Mix gently then carefully pour over the walnut batter, heaping in the center. Bake for 50-55 minutes. The following day cover the cake, both top and sides, with the warmed orange preserves. Let cool and, when the preserves harden, cover the cake with the chocolate icing.

