



HOME COOKING

with Cathy

Hello Everyone. My recipe this month is truly a very popular cake in our family. It is a very easy cake to bake with basic ingredients but it always looks impressive. I hope everyone has a wonderful Christmas and Holiday Season.

Enjoy!

by Cathy Abernethy

CLARINGTON PROMOTER
CONTRIBUTOR

Blitz Torte



*Cake
Batter*

- 1/2 cup unsalted butter, softened
- 5 Tbsp. milk
- 1/2 cup sugar
- 1 cup flour
- 4 egg yolks
- 1 1/2 tsp. baking powder

1. Cream butter and sugar together until well combined.
2. Add well beaten egg yolks, milk, flour and baking powder.
3. Stir well until ingredients are combined
4. Divide batter in half and spread into 2 round well buttered cake pans (8 inch pans)

*Meringue
Layer*

- 1 cup sugar
- 1/2 cup thinly sliced almonds.
- 4 egg whites

1. Beat egg whites until stiff. Fold in sugar slowly until stiff peaks form.
2. Divide this meringue topping in half and spread over the batter evenly in the 2 pans. Sprinkle the sliced almonds over meringue evenly.
3. Bake at 350f oven for about 25 minutes until meringue is starting to turn a nice golden colour

Assembling The Cake:

1. Loosen cakes from pans and let cool. Place one layer of cake- meringue side down on a cake plate. Spread frozen ice cream or fresh fruit (strawberries or raspberries) or both on first cake.(You can also put custard between the cake layers)
2. Place the other cake layer - meringue side up.
3. If using ice cream- freeze cake immediately.
4. Serves 10 -12 people.