

## CAKES

### BUTTER CREAM TORTE†

#### (BUTTERCREME TORTE)

##### **Cake:**

- 2/3 cup flour
- 2/3 cup cornstarch
- 2 teaspoons baking powder
- 4 eggs (large)
- 1 teaspoon vanilla extract
- 3/4 cup sugar
- 3 tablespoons warm water
- dash of salt

##### **Butter Cream Filling:**

- 1 4 oz. package vanilla pudding
- 1/3 cup sugar
- 1 3/4 cups milk
- 2 1/4 sticks or 18 tablespoons butter
- 1/3 cup sliced almonds
- 2 tablespoons raspberry jelly

##### **Cake:**

Heat your oven to 375°. Place sliced almonds on a cookie sheet and toast them for 2-4 minutes at 375° checking every minute to keep them from burning. Place in a bowl and set aside to cool. Prepare a springform pan (10" X 3") by placing the bottom of the pan on top of parchment paper. Draw a circle around the edge on the paper and cut around your marking. Grease the bottom of the pan in a couple of places and put the paper over it smoothing it flat. Do not get any grease on the sides of the pan. Sift the flour, cornstarch and baking powder together and set aside. Carefully separate the eggs. Beat the egg yolks with the water, vanilla extract and sugar until thick and creamy (approximately 6 minutes). Wash off the beaters and beat the egg whites with a dash of salt until stiff. Slide onto the egg yolk mixture and sprinkle flour over the top. Carefully fold everything together (do not stir). Pour into the prepared pan and immediately bake in the preheated oven at 375° for 25-30 minutes. Take it out

of the oven and let it set for 5 minutes. Loosen the edge with a knife, take off the rim and invert the cake onto a platter. Carefully remove the paper and let the cake cool at least for 2 hours.

##### **Filling:**

Place the pudding mix into a small bowl. Mix in the sugar and stir in 6 tablespoons milk from the 1 3/4 cups. Place the remaining milk in a saucepan and bring it to a boil. Take it off the heat and stir in the pudding mixture. Place the pan onto the burner bringing it to a boil as you stir it continuously. Take it off the heat and pour it into a bowl. Set it aside to cool, occasionally stirring to prevent a skin from forming. When the pudding is cold beat the butter until foamy. Add the pudding by the tablespoon beating continuously to prevent curdling. Make sure the pudding and the butter are at the same temperature when beating them together. Cut the cake into three layers. Place the bottom layer on a platter. Stir the 2 tablespoons raspberry jelly until smooth and spread it thinly over the top. Place 3 to 4 tablespoons butter cream over the jelly and spread it evenly. Place the second layer on top making sure it lays securely on top. Spread 3 to 4 tablespoons butter cream evenly over the top. Place the last layer on top patting it down tight. Cover the top and sides with the remaining butter cream using some of the butter cream in a pastry bag to decorate the top. Pat the baked almonds around the side.. Place the cake in the refrigerator for 1 to 2 hours before serving.

Makes 1 cake

