

CAKES

CHOCOLATE-COCONUT-TORTE†

(SCHOKOLADE-KOKOSNUß-TORTE)

Cake:

- 2/3 cup flour
- 2/3 cup cornstarch
- 2 teaspoons baking powder
- 4 eggs
- dash of salt
- 4 tablespoons warm water
- 3/4 cup sugar

Filling:

- 1 1/2 cups whipping cream
- 2/3 cup powdered sugar
- 1 envelope unflavored gelatine (7g or 1/4 oz.)
- 3 tablespoons cold water
- 2/3 cup shredded coconut flakes
- 1/4 cup cocoa
- 1 tablespoon powdered sugar

Icing:

- 1 1/2 cups powdered sugar
- 1/2 cup cocoa
- 1/4 cup milk
- 3 tablespoons butter or margarine

Cake:

Prepare a springform pan (10" X 3") by placing the bottom of the pan on top of parchment paper. Draw around the edge to form a circle on the paper and cut around your marking. Grease the bottom of the pan in a couple of places and lay the paper over it smoothing it flat. Don't get any grease on the sides of the pan. Heat the oven to 375°. Sift together flour, cornstarch and baking powder then set aside. Carefully separate the eggs. Beat the egg yolks with

water and sugar until thick and creamy (6 minutes). Wash off the beaters and beat the egg whites with a dash of salt until stiff. Slide it onto the egg mixture, sprinkle the flour mixture over the top and carefully fold everything under (**do not stir**) until you do not see any more flour. Pour into the prepared pan and bake immediately in the preheated oven at 375° for 25 minutes. Take out of the oven and let it sit 5-8 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 for 1-2 hours.

Filling:

Place 3 tablespoons cold water in a small saucepan and stir in the gelatine. Using a double boiler stir the mixture over hot water until the gelatine is dissolved. Cool slightly. Beat the whipping cream with powdered sugar until fairly stiff. Add the gelatine slowly while beating it until stiff. Take half the mixture and stir in the coconut flakes (reserve 3 tablespoons of coconut flakes for decoration). Sift cocoa and 1 tablespoon powdered sugar and stir into the other half of the whipped cream. Cut the cake into three layers. Place one layer on a platter and spread the cocoa cream evenly over the top. Place the second layer on top patting it down well. Then spread the coconut cream on top. Cover it with the remaining layer and pat down until tight.

Icing:

Sift together the powdered sugar and cocoa. Melt the butter or margarine and stir together with the milk into a spreadable glaze. Spread over the top and sides. Place the reserved coconut flakes around the bottom edge of the cake for decoration. Let the cake cool in the refrigerator at least 1 1/2 hours.

Makes 1 cake

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