

CAKES

EASTER TORTE†

(OSTERTORTE)

Cake:

- 2 1/4 cups flour
- 3/4 cup sugar
- 1 egg
- 1 tablespoon orange juice
- 2 sticks or 16 tablespoons butter or margarine
- 1/2 cup finely ground almonds
- 1/2 cup sliced almonds

Icing:

- 1 1/3 cups powdered sugar
- 5 tablespoons lemon juice
- 12 edible Easter decorations (can use bunnies, marshmallow chicks, etc.)

Filling:

- 15 oz. ricotta cheese
- 1 3/4 cups powdered sugar
- 1 mango (peeled and diced)
- 2 tablespoons lemon juice
- 3 envelopes unflavored gelatine
- 2 cups whipping cream
- 3/4 cup unsalted pistachio nuts (chopped)

Cake:

Place flour on a board or countertop. Make a well, pour in sugar, drop in the egg and orange juice. Cut the butter or margarine into slices over the top and sprinkle the ground almonds over it. Knead quickly into a smooth dough. Place the dough in the refrigerator for a half hour. Roll out half the dough over the bottom of a greased springform pan (10" X 3"). Return the remaining half to the refrigerator. Sprinkle the sliced almonds evenly over the top and bake in a preheated oven at 350° for 20-25 minutes. Take it out of the oven and let it

cool for 10 minutes. Place the cake on a platter. Roll out the remaining half of dough in the bottom of the greased springform pan. And again bake in a preheated oven at 350° for 20-25 minutes. Cool a few minutes, place it on a platter and cut into 12 slices.

Icing:

Place the powdered sugar in a bowl, add lemon juice and stir into a smooth paste. Spread carefully over the 12 cake slices and decorate each slice. Set aside to cool.

Filling:

Place ricotta cheese in a large bowl, stir in 1/2 cup powdered sugar, the diced mango and the lemon juice. Place 2 tablespoons cold water in a small sauce pan and sprinkle 1 envelope gelatine over it. Stir mixture over hot water in a double boiler until the gelatine is dissolved. Cool slightly and stir in the cheese mixture. Place in the refrigerator. Beat whipping cream with 1 1/4 cup powdered sugar until it is stiff. Place 5 tablespoons cold water in a small saucepan and sprinkle the remaining 2 envelopes of gelatine over it. Stir mixture over hot water in a double boiler until gelatine is dissolved. Cool slightly and slowly add the gelatine to the whipped cream beating it until well mixed. Stir into the cheese mixture making sure it is well mixed. Place the rim of the springform pan around the bottom layer of the cake (**the layer should be on a platter**) and spoon the whipped cream mixture evenly over the cake. Smooth the top and place in the refrigerator for 2 hours. Slide a knife around the inside rim and remove. Place the 12 decorated slices on top. With your hand press the nuts around the sides of the cake and serve.

Makes one cake, serves 12

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