

CAKES

GRAPES TORTE†

(TRAUBEN TORTE)

- 1 3/4 cups flour
- 1/4 cup sugar
- 1 egg yolk
- 1 3/4 sticks or 14 tablespoons butter or margarine at room temperature
- 3 tablespoons whipping cream
- 1/2 cup ground almonds
- 1 lb. grapes (seedless red or green)
- 4 egg whites
- 1/3 cup sugar
- dash of salt

Place the flour on the countertop and sprinkle the 1/4 cup sugar over it. Make a well in the middle, drop in the egg yolk, slice the butter or margarine over it and drop in the whipping cream. Knead it into a smooth dough: if it is too sticky add a little more flour. Wrap it in plastic wrap and place it in the refrigerator for 20 minutes. While waiting wash the grapes, dry on paper towels and set aside. Grease a springform pan (10" X 13") and place the dough in the middle. With your fingers spread the dough to cover the bottom and half way up the sides of the pan. Prick the dough with a fork over the entire bottom of the pan. Sprinkle the ground almonds evenly over the top and bake in a preheated oven at 350° for 20 minutes. Take the cake out of the oven and reduce the heat to 300°. Place the grapes over the top. Beat the egg whites with a dash of salt until stiff slowly adding the 1/3 cup sugar while beating. Fill a pastry bag with the stiff egg white mixture and decorate the top over the grapes. Place the cake back in the oven at 300° and bake another 20-25 minutes until the meringue is light brown. Take the cake out of the oven and let it sit for 15 minutes. With a knife loosen the cake around the rim and place it on a platter. Let it cool completely before serving.

Makes 1 cake

