

CAKES

JENSEN CAKE◆

(JENSEN TORTE)

Cake

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

Separate eggs. Beat egg whites until stiff and set aside. Beat egg yolks with 3 tablespoons warm water until creamy (about 2 minutes). Gradually add sugar and again beat until creamy (another 2 minutes). Slide the mixture over the stiff egg whites. Mix the flour, cornstarch and baking powder and sprinkle it over the top. Fold everything gently until mixed. Spread into a greased and floured springform pan (10" X 3") and bake in a preheated oven at 375° for 20-25 minutes. Take out of the oven and turn over on a platter to cool.

Topping

- 4 egg whites
- 1 1/2 cups powdered sugar
- dash of salt

Beat egg whites with a dash of salt until stiff. Gradually beat in the powdered sugar. Line a cookie sheet with wax paper and spread the mixture over the paper in an 8 inch circle. Bake in a preheated oven at 300° for 20 minutes. Take cookie sheet out of the oven and carefully and quickly cut the mixture into 12 even wedges leaving them on the cookie sheet. Put the cookie sheet back in the oven and bake another 25-30 minutes at 300°. Take the cookie sheet out of the oven and again cut through the original cuts of the wedges. Carefully transfer each wedge on to a platter to cool.

Filling

- 2 15 oz cans mandarin oranges (drained)
- 1 pint whipping cream
- 1 cup powdered sugar
- 1 envelope unflavored gelatine
- 2 1/2 tablespoons cold water

When the cake and topping are cool cut the cake into 3 layers. Place 2 1/2 tablespoons of cold water in a saucepan and sprinkle the gelatine over it. Stir the mixture over hot water using a double boiler until it is dissolved. Set it aside to cool slightly. Beat the whipping cream until stiff. Gradually add the powdered sugar again beating until stiff. Finally add the dissolved gelatine slowly while beating constantly. Beat until stiff. Place bottom layer on a cake platter and spread 4 tablespoons of the whipped cream over the cake top and push 1/2 of the mandarin oranges into the whipped cream. Add the second layer and repeat the process of the whipped cream and mandarin oranges. Top the cake with the last layer and frost the top and the sides with the remaining whipped cream. Place the meringue wedges over the top in a circle. Refrigerate the cake for one hour before serving.

Makes one 10" cake

