

BAKED GOODS

NUT CAKE†

(NUBKUCHEN)

- 8 eggs (separated)
- 1 1/2 cups powdered sugar
- 2 1/2 cups hazelnuts (ground finely)
- 3/4 cup breadcrumbs (plain)
- 1 teaspoon baking powder
- dash of salt

Grease a loaf pan (9 1/4" X 5 1/4" X 2 3/4") and coat it with 1/4 cup breadcrumbs. Beat egg whites with a dash of salt until stiff and place in the refrigerator. Beat egg yolks with powdered sugar until creamy and set aside. In a large bowl combine the ground nuts the remaining 1/2 cup breadcrumbs and baking powder. Add the egg yolk mixture and stir until mixed well. Carefully fold in the stiff egg whites and place the batter in the prepared loaf pan. Bake in a preheated oven at 375° for 40-50 minutes. Set the pan on a cooling rack for 5 minutes. Carefully loosen the cake around the edges and invert onto a platter.

Makes 1 cake

Optional: Sprinkle 2 tablespoons powdered sugar over the top.

