

## CAKES

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### PEACH – CHEESE - TORTE†

### PFIRSICH – KÄSE - TORTE

#### **Cake:**

- 3 eggs
- 3 tablespoons warm water
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/3 cup flour
- 1/3 cup cornstarch
- 1 teaspoon baker powder
- dash of salt

#### **Filling:**

- 8 oz. cream cheese (room temperature)
- 7 small peaches
- 2 tablespoons lemon juice
- 1/4 cup water
- 1/4 cup sugar
- 1 envelope gelatine
- 1/2 pint or 1 cup whipping cream
- 1/4 cup powdered sugar

#### **Cake:**

Prepare a spring form pan (10" X 3") by placing the bottom of the pan on top of parchment paper. Draw a circle around the edge on the paper and cut around your marking. Grease the bottom of the pan in a couple of places and place the cut paper over it smoothing it flat. Do not get any grease on the sides of the pan. Sift the flour, cornstarch and baking powder together and set aside. Carefully separate the eggs. Beat the yolks with water, vanilla extract and sugar until thick and creamy (approximately 5 minutes). Wash the beaters and beat the egg whites with a dash of salt until stiff. Slide onto the yolk mixture and sprinkle flour mixture over the top. Carefully fold everything together. Pour into the prepared pan and immediately bake in a preheated oven at 375° for 20-25 minutes. Take out of the oven and let sit for 5 minutes. Loosen the

edge with a knife, take off the rim and invert cake onto a platter. Carefully remove the paper and set aside to cool for one hour.

#### **Filling:**

Slice 5 small peaches in half, remove the pits, brush with the lemon juice and set aside. Remove the pits from the remaining two peaches, dice them and place in a small saucepan with the 1/4 cup water and 1/4 cup sugar. Bring to a boil and simmer for 20 minutes. Remove from the heat and set aside to allow them to get cold. Beat the cream cheese into the cold peach mixture. Place 3 tablespoons cold water in a small saucepan and sprinkle gelatine over it. Using a double boiler stir the mixture over the hot water until the gelatine dissolves. Cool slightly. Beat the whipping cream with powdered sugar until stiff. Add the gelatine slowly, beating continuously until stiff. Stir together with the cream cheese mixture. Cut the cake into halves placing the rim of the cake pan around the bottom half layer. Lay the peach halves on top of the bottom layer. Spread the mixture evenly over the top of the peaches. Place the top layer over the mixture and press down firmly. Refrigerate for two hours. Remove the rim, dust the top with powder sugar and serve.

Makes 1 cake

