

CAKES

PEACH-CREAM-TORTE†

PFIRSICH-SAHNE-TORTE

Cake

- 3 eggs (separated)
- 3/4 cup sugar
- 3 tablespoons warm water
- 1/3 cup cornstarch
- 2/3 cup flour
- 2 teaspoons baking powder

Grease and flour bottom only of a springform pan (10" X 3") and set aside. Beat egg whites until creamy. Add 2 tablespoons sugar from the 3/4 cup and beat until very stiff. Place in the refrigerator. Beat egg yolks with water until creamy. Add the remaining sugar gradually beating until creamy (for approximately 6 minutes). Slide stiff egg whites over the cream and sift flour, cornstarch and baking powder over it. Gently fold everything under (**do not stir**). Pour into the greased springform pan and bake in a preheated oven at 380° for 20-30 minutes. Cake when lightly touched in the center should have no imprint of your fingers. Turn out at once on a cake platter to cool thoroughly.

Filling

- 3 cans sliced peaches (15 oz.)
- 1 cup plain yogurt
- 1/3 cup sugar
- 1 envelope unflavored gelatine
- 2 1/2 tablespoons cold water
- 2/3 cup whipping cream
- 1/4 cup powdered sugar

Drain peaches and place them on a paper towel. Dice enough peach slices to make 1/2 cup. Place yogurt in a bowl and add diced peaches and sugar. Stir and set aside. Place 2 1/2 tablespoons cold water in a small sauce pan and sprinkle gelatine over it. Using a double boiler stir the mixture over hot water until the gelatine dissolves. Cool to lukewarm and slowly stir into the yogurt

mixture. Beat 2/3 cup whipping cream with 1/4 cup powdered sugar until stiff and stir into the yogurt mixture. Cut the cake in half. Place the bottom half on a platter and secure the rim from the springform pan around it. Spread the yogurt mixture evenly over it and press the remaining half on top. Place in the refrigerator for 1 hour.

Frosting

- 2/3 cup whipping cream
- 1/4 cup powdered sugar
- 1 envelope unflavored gelatine
- 2 1/2 tablespoons cold water

Place the cold water in a sauce pan and sprinkle the gelatine over it. Using a double boiler stir the mixtures over hot water until the gelatine dissolves and cool slightly. Beat the whipping cream with the powdered sugar until stiff and add gelatine slowly, beating until stiff. Take the rim off the cake and spread the whipping cream over the sides and top. Lay the drained peaches over the top and refrigerate the cake 2 more hours.

Makes 1 cake

