

CAKES

PINEAPPLE – KIWI – TORTE†

(ANANAS – KIWI – TORTE)

- 3 eggs
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/3 cup cornstarch
- 1/3 cup flour
- 1/2 teaspoon baking powder
- 7 pineapple slices (fresh or canned)
- 2-3 Kiwis (soft, peeled, sliced)
- 7 Maraschino cherries
- 1/2 cup finely ground almonds
- 1 cup water
- 1/3 cup sugar
- 3 full teaspoons cornstarch

Optional

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

Grease and flour a (12”) tart pan well and set aside. Place eggs, 1/2 cup sugar and vanilla extract in a bowl and beat for 8 minutes. Sift flour, cornstarch and baking powder together. Pour over the eggs and fold in carefully. Pour into the prepared pan and bake in a preheated oven at 350° for 20 minutes. Take out of the oven and immediately turn upside down on a cake platter. Remove the pan and cool the cake for 2 hours. Sprinkle the ground almonds all over the top of the cake (this is to keep cake from getting soggy). Starting in the middle of the cake lay the pineapple slices over the top and place the Kiwi slices in the free spaces making sure the entire top of the cake is covered. Cut the cherries in half and place two halves in each pineapple hole. Place 1 cup cold water in a small saucepan. Put 3 teaspoons cornstarch in a small bowl and add 3 tablespoons water from the cup of water in the saucepan and stir into a paste. Place 1/3 cup sugar into the saucepan with the remaining water. Place the saucepan on the stove, turn on the heat and stir in the paste bringing it to a

boil stirring continuously until thickened. Take it off the heat and spoon it over the fruit starting from the middle making sure all the fruit is covered. Place in refrigerator for 1/2 hour. (**Optional:** Place 2 1/2 tablespoons cold water in a small saucepan and sprinkle gelatine over it. Stir mixture over hot water in a double boiler until the gelatine is dissolved. Cool slightly. Beat 1 cup whipping cream with 1/2 cup powdered sugar until it is fairly stiff. Add half of the gelatine slowly beating it until stiff. Discard the rest of the gelatine. Place whipped cream into a pastry bag and decorate around the edges. Place in the refrigerator for 1 hour.)

Makes one torte

