

CAKES

SPRING TORTE†

(FRÜHLING TORTE)

Cake:

- 2/3 cup flour
- 2/3 cup cornstarch
- 1 teaspoon baking powder
- 4 eggs
- 1 teaspoon vanilla extract
- 4 tablespoons warm water
- 1/2 cup sugar

Filling:

- 2 8 oz. cans crushed pineapple
- 1 packet unflavored gelatine
- 4 tablespoons cold water
- 3/4 cup whipping cream
- 2 tablespoons powdered sugar

Icing:

- 4-5 slices pineapple
- 1 lime
- 1/2 kiwi
- 2 cups whipping cream
- 3/4 cup powdered sugar
- 1 packet unflavored gelatine
- 3 tablespoons cold water

Cake:

Prepare a springform 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 along the marking. Grease the bottom of the pan in a couple of places and put the 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 egg yolks with sugar, vanilla extract and water until thick and creamy (5 minutes). Wash off the beaters and beat egg whites with a dash of salt until stiff. Slide onto the egg yolk mixture and sprinkle the flour mixture over it. Carefully fold everything together (*do not stir*). Pour into the prepared pan and immediately bake it in a preheated oven at 375° for 25-30 minutes. Loosen the edge with a knife, take off the rim, and invert onto a platter. Carefully remove the paper and set aside.

Filling:

Pour the crushed pineapple into a strainer and make sure all liquid is removed. Place 4 tablespoons cold water in a saucepan and sprinkle the packet of unflavored gelatine over it. Stir mixture over hot water in a double boiler until gelatine is dissolved. Pour the dissolved gelatine over the drained crushed pineapple and stir. Beat 3/4 cup whipping cream with 2 tablespoons powdered sugar until stiff and stir into the pineapple mixture. Cut the cake into half and spread the mixture over one half. Place the other half on top of the mixture patting it down carefully. Place in the refrigerator for one hour.

Icing:

Creating the butterflies: Cut each slice of pineapple into 4 equal pieces for the wings and set on paper towel to drain. Peel the kiwi and cut into 8 or 10 pieces for the body. Carefully trim the rind from the lime and cut the rind into 16-20 thin strips for the feelers. *Icing:* Place 3 tablespoons cold water into a saucepan and sprinkle the packet of gelatine over it. Stir mixture over hot water in a double boiler until gelatine is dissolved and then slightly cool. Beat 2 cups whipping cream with 3/4 cup powdered sugar until fairly stiff. Add the gelatine slowly beating until stiff. Spread half over the sides and top. Assemble the butterflies by laying two pieces of cut pineapple together with a piece of kiwi in the middle of the slices and two feelers on top. Repeat this over the entire top of the cake until all pieces of pineapple, kiwi and rind are used. Using a pastry bag decorate with icing around the top and bottom of the cake. Place in the refrigerator for a couple of hours.

Makes 1 cake.

CAKES

