

CAKES

STRAWBERRY MERINGUE CAKE†

(ERDBEER – MAKRONEN – TORTE)

Cake:

- 1 3/4 cups flour
- 1/4 cup sugar
- 1 stick or 8 tablespoons butter or margarine
- 1 egg (large)

Meringue:

- 3 egg whites (large)
- dash of salt
- 1 1/2 cups powdered sugar
- 1/2 cup ground walnuts

Topping:

- 1 1/2 lbs. strawberries
- 1 1/2 cups whipping cream
- 1/2 cup powdered sugar
- 3 tablespoons cold water
- 1 envelope gelatine
- 2 oz. semi-sweet chocolate

Cake:

Place flour on a board or counter. Make a well and pour in sugar, drop in the egg and cut the butter into slices over the top. With two knives or pastry blender cut everything together until crumbly and quickly knead into a smooth dough. Cover it and let it sit for 20-25 minutes. Roll out and cover the bottom only of a greased springform pan (10" X 3"). Prick the entire dough with a fork and bake it in a preheated oven at 390° for 15 minutes.

Meringue:

While the cake is baking beat the egg whites with a dash of salt until stiff. Gradually beat in the powdered sugar and fold in the ground walnuts. Once the 15 minutes have past remove the cake from the oven and let it sit 5 minutes. Immediately turn down the heat to 350°. Spread the egg white mixture over the top evenly and bake at 350° for 17–20 minutes until the top is golden. Let the pan sit for 10 minutes. Loosen around the edge with a knife, take off the pan's rim and slide the cake onto a platter to cool for 1 1/2 hours.

Topping:

Wash and hull the strawberries. If the strawberries are large cut them in halves. Set them on a paper towel to dry. Place water in a small saucepan and sprinkle gelatin over it. Stir mixture over hot water in a double boiler until gelatine is dissolved and then cool slightly. Beat whipping cream with the powdered sugar until stiff. Slowly add the gelatine beating it until well mixed and stiff. Spread half of the mixture over the cake evenly and press the strawberries into the cream evenly over the top. Place the rest of the whipped cream in a pastry bag and decorate around the edge and over the top. Melt the chocolate and pour into a small plastic baggy. With a pin make a hole in the bottom corner of the bag and drizzle it over the top of the cake. Set in the refrigerator for a couple of hours and serve.

Makes one cake

