

CAKES

ZUCCHINI TORTE†

(ZUCCHINI TORTE)

- 1/4 cup breadcrumbs
- 2 cups flour
- 1/3 cup cornstarch
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons cinnamon
- 14 tablespoons butter or margarine
- 1 2/3 cups sugar
- 1 teaspoon vanilla extract
- 4 eggs (separated)
- 1/4 cup milk
- 3 cups shredded zucchini (loosely packed)
- 1/2 cup chopped walnuts
- 1/2 cup chopped almonds
- 1 1/3 cups powdered sugar
- 1 tablespoon melted butter
- 2-3 tablespoons milk

Grease a springform pan (10" X 3"), sprinkle with breadcrumbs and set aside. Sift the flour with cornstarch, baking powder, baking soda and cinnamon and set aside. Beat butter or margarine until smooth. Add sugar, vanilla extract, and one egg yolk at a time while beating until creamy (6 minutes). Add flour mixture and milk in small amounts beating thoroughly. Place zucchini on a paper towel to drain. Stir into batter with walnuts and almonds. Wash beaters and beat egg whites with a dash of salt until stiff. Carefully fold into the batter and pour into the prepared springform pan. Place in a preheated oven at 390° for 30 minutes. Reduce heat to 370° and bake another 25-35 minutes until done. (Take a toothpick and stick it in the middle, if it comes out clean the cake is sufficiently baked.) Place the pan on a rack to cool for 30 minutes. Remove the pan by cutting around the rim with a knife and place the cake on a platter. Place powdered sugar in a small bowl, add 2-3 tablespoons milk and 1 tablespoon melted butter, stir and spread over the cake.

Makes 1 cake

