



April 16, 2008

Passover recipe: Passover Nut Cake

Servings: Varies

Ingredients:

12 eggs, separated

2 cups sugar

1 cup ground nuts

1/2 cup lemon (grated, rind and juice)

1 cup cake meal

1/4 cup potato starch

Directions:

Beat whites in large bowl of electric mixer until thick, gradually adding all the sugar until very stiff. Put the whole yolks into the whites and beat again. By hand add nuts, lemon juice and rind. Sift together cake meal and starch. Add by spoonfuls to mix, folding in slowly and carefully. Turn into 10 inch ungreased tube pan. Bake in a 325-degree oven for about 1 hour. Test with toothpick. It should come out dry. Remove from oven. Place on a wet towel for a few minutes, then invert pan on a rack and let cool 1 hour.

Serve with fresh fruit.

Recipe from pastry chef Robert Bennett, Classic Cake.
