



Passover Nut Cake

By: **CHEF ROBERT BENNETT** (Wed, Apr/16/2008)

Passover Nut Cake

12 eggs, separated
1 cup cake meal
1/4 cup potato starch
2 cups sugar
1/2 cup lemon (grated, rind & juice)
1 cup ground nuts

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.

For more information about Chef Robert Bennett, Classic Cake and American Harvest Baking, visit the [Classic Cake website](#). Or visit one its locations:

Classic Cake

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