

Filbert Cake (Gluten Free)

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  2 h

Serves:  15

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: KosherScoop.com

This cake has long been a family favorite, both for its good taste and because it's no fail! Use a plain tube pan, not a pan with a non stick coating.

Ingredients (14)

Cake

- 7 eggs, separated
- 1/2 cup sugar
- 1/3 cup oil
- 3 teaspoons **Gefen Premium Cocoa**
- 3 teaspoons coffee dissolved in 1/3 cup boiling water

- 12 ounces finely ground filberts
- 1/2 teaspoon **Haddar Baking Powder**

Chocolate Cream

- 4 tablespoons sugar
 - 1/4 cup water
 - 3 tablespoons **Gefen Premium Cocoa**
 - 3 and 1/2 ounces **Elite Bittersweet Chocolate**
 - 1 tablespoon **Gefen Vanilla Sugar**
 - 4 egg yolks
 - 1/4 pound (1 stick) margarine
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Start Cooking

For the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. In the bowl of an electric mixer fitted with the whisk attachment, beat the egg whites until soft peaks form. Add the sugar in a thin slow stream and beat until stiff peaks form. In a second bowl, beat the yolks and add the oil and the dissolved coffee. Mix all remaining ingredients together in a third bowl. Alternate adding the wet and dry mixtures into the whites, using the folding motion to incorporate.
3. Pour into a tube pan, or an unlined aluminum pan, and bake for 50- 55 minutes. When done, turn upside down on the legs of the pan or the neck of a glass bottle to cool. Freeze in the pan, and then use a sharp knife to loosen the cake from the pan. If desired, spread chocolate cream while still frozen.

For the Cream

1. In a double boiler (a pot sitting on top of another pot that is filled with hot water) place sugar and water and cook until sugar dissolves. Add the chocolate, cocoa and vanilla sugar and let melt, mix well. Add yolks to mixture, mixing constantly until they are incorporated, add

margarine.

2. When smooth, pour into a container and let it sit uncovered until it has completely cooled.
Refrigerate or freeze.