

Cookie Cake (Gluten Free)

Recipe By Chanie Nayman



Cooking and Prep:  1 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Watch the video by clicking here! This cake is my accomplishment of the season. For starters, anyone who tested it (I brought it to a big party, so that was plenty of people) nearly choked when I told them it was Pesachdik. Second, I stayed away from anything processed so that most people will be able to make it! Don't take my word for it. Try it; you'll see what everyone's going crazy about.

Ingredients (14)

Batter

- 3/4 cup oil (freeze it for best results)
- 1 and 1/4 cups sugar
- 2 eggs
- 1 cup ground almonds
- 1 cup **Gefen Potato Starch**

- pinch of salt
 - 3/4 cup chopped pecans
 - 3/4 cup **Glicks Chocolate Chips**
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Cream

- 2 egg yolks
 - 1 cup oil
 - 1 tablespoon lemon juice
 - 2 and 1/2 cups confectioners' sugar
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Nut Crunch

- 1/2 cup slivered almonds
 - 1/4 cup sugar
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Start Cooking

Bake

- 1.** Preheat oven to 350°F (180°C).
- 2.** Beat together the oil and sugar in the bowl of your mixer. Add the eggs. Gently mix in the ground almonds, potato starch, and salt with a spoon. Add the chopped pecans and chocolate chips and mix well.
- 3.** Divide batter evenly among 4 Gefen Easy Baking Paper lined 9-inch round pans and bake for 22 minutes. Cool and set aside.

For the Cream

- 1.** Beat the egg yolks in a food processor fitted with the S blade. Slowly add the oil in a steady stream. It will get the texture of mayonnaise. Add the lemon juice and confectioners' sugar and mix well. Refrigerate until ready to use.

For the Nut Crunch

1. Place almonds and sugar together in a frying pan without any oil. Allow the sugar to caramelize, stirring constantly, for about five minutes.
2. Spread out on baking paper to cool, then chop in the food processor until you have small chunks.

Assemble

1. Arrange one cookie layer on a platter. Spread a layer of cream on top, followed by a sprinkle of nut crunch. Repeat layering twice and end with the cookie.