

Filbert Walnut Cake (Gluten Free)

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1
h 15 m

Serves:  10

Contains:  

Preference: Parve

This fluffy chocolate cake is amped up with ground filberts and walnuts.

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Ingredients (6)

Main ingredients

- 10 eggs, separated
- 1 and 1/2 cups sugar, divided
- 3 tablespoons potato starch, sifted (*optional*)
- 6 ounces **Elite Bittersweet Chocolate**, melted

1 cup ground walnuts

1 cup ground filberts

Start Cooking

For the Cake

1. Beat egg whites until foamy at medium-high speed. Gradually add 3/4 cup sugar, continuing to beat until stiff peaks form.
2. In a separate bowl, beat the egg yolks, remaining sugar and potato starch until it is lemon colored. Stir in melted chocolate.
3. Gently fold whites into yolk mixture. Slowly add walnuts and filberts; mix until smooth.
4. Pour into 10-inch greased tube pan. Bake at 350 degrees Fahrenheit for one hour.

Credit

Styling and Photography by Sarah Husney