

Full of Nuts Freezer Cake

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1
h 15 m

Serves:  16

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

This nut cake spread with a generous layer of smooth, rich chocolate is airy, super light, and the perfect dessert to make ahead and freeze.

Ingredients (7)

Cake

- 13 eggs, separated (reserve yolks)
- 1 and 1/2 cups sugar
- 1 pound ground filberts or walnuts

Chocolate Mixture

- 2 tablespoons vanilla sugar (*optional*)

- 1 cup shortening
 - 8 ounces **Elite Chocolate**, melted
 - 2 teaspoons coffee, dissolved in 2 tablespoons boiling water
-

Start Cooking

Make the Cake

1. Beat egg whites until foamy. Add sugar gradually and continue beating until stiff.
2. Fold in nuts.
3. Pour into a 16- x 10-inch baking pan and bake for 30 minutes at 350 degrees Fahrenheit.
4. Combine ingredients for chocolate mixture and mix thoroughly.
5. Pour over nut layer and bake an additional 20 minutes. Only cut when frozen.

Credit

Photography and Styling by Elazar Klein Studio