

# Nut Cake with Two-Tone Glaze

Recipe By Brynie Greisman



Cooking and Prep:  4 h

Serves:  20

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,  
Gluten Free

Source: Family Table by  
Mishpacha Magazine

I gave half of this cake for dessert to a family member who has celiac disease and had Shabbos *sheva berachos*. Later, she told me she gave small samples to her family and they literally went nuts over it! This cake has no separated eggs, which is always appreciated, especially in Pesach cakes. It's very versatile for presentation and can be cut into square, diamond, or circle shapes. It also looks gorgeous on a cake platter. Serve it straight from the fridge or freezer for optimum taste.

## Ingredients (17)

### Batter

- 5 eggs
- 1 and 1/3 cups sugar
- 1 teaspoon vanilla sugar
- 1/2 teaspoon salt
- scant 1 cup oil

- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1 cup potato starch
- 1 and 1/2 cups ground nuts (I used a combination of ground roasted unsalted filberts and ground almonds)

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### Chocolate Glaze

- 2/3 cup confectioners' sugar
- 1/2 tablespoon oil
- 3/4 tablespoons water
- 1/2 – 1 teaspoon **Gefen Cocoa Powder**
- pinch coffee

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### Vanilla Glaze

- 2/3 cup confectioners' sugar
  - 1/2 tablespoon oil
  - 3/4 tablespoon water
  - 1 teaspoon **Gefen Vanilla**
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## Start Cooking

### Bake the Cake

Yields 1 9- x 13-inch (20- x 30-cm) cake, approximately 20 pieces.

1. Preheat oven to 350°F (180°C). Line a 9- x 13-inch (20- x 30-cm) baking pan with Gefen Easy Baking Parchment Paper.
2. Beat eggs, sugar, vanilla sugar, and salt for five minutes until light and lemon colored. Slowly add oil and continue beating one minute more. Add baking powder. Add potato starch (recommended to sift in a small sifter over the mixing bowl, while adding to the batter) alternately with nuts. Mix just until incorporated.
3. Pour into the prepared pan and put immediately in the oven. Bake for 45 minutes or until set.

Cool before drizzling with glaze.

### **Glaze**

- 1.** Mix each glaze separately in a small bowl. Add more confectioners' sugar or water if necessary to reach a drizzling consistency.
- 2.** Put each mixture in a small bag. Make a hole in the corner with a toothpick. Drizzle both glazes over the cake to achieve a two-tone look.

### **Note:**

Leftover glaze can be frozen.

### **Credits**

Photography: Hudi Greenberger.

Food and Prop Styling: Renee Muller.