

Matzo Meal Torte

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1
h 15 m

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Serve this airy cake with coffee at a get-together or for an extended breakfast on those relaxed chol hamoed mornings.

Ingredients (5)

Main ingredients

- 10 eggs, separated
- 1 cup sugar, divided
- juice of 1/2 a lemon
- 6 tablespoons nuts, chopped
- 2/3 cup **Yehuda Matzo Cake Meal**

Start Cooking

Make the Cake

1. Beat egg whites until foamy. Gradually add half of sugar, beating until stiff, and set aside.
2. In a separate bowl, beat egg yolks with remaining sugar until lemon colored. Gradually fold in lemon juice, nuts and matzo meal. Carefully fold in egg whites, mixing thoroughly.
3. Pour into a tube pan and bake at 350 degrees for one hour.

Credit

Photography and Styling by Peri Bleier