

Three Layer No-Starch Cake

Recipe By *Mindy Rafalowitz*



Cooking and Prep: 
1.5 h

Serves:  6

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free,
Pescetarian

Cuisines: Ashkenazi

It's hard to believe that this cake is not only kosher l'Pesach but starch/gluten-free too. And if you thought you can't make a cake like this without chocolate and coffee, think again! Ready for another surprise? No egg-separating at all! So it's high time you get started on this fluffy melt-in-your-mouth delight.

Ingredients (19)

For "Chocolate" Layer

- 7 eggs
- 3/4 cup sugar
- 2 and 1/2 cups ground walnuts

For "Coffee" Layer

- 7 eggs
 - 1/2 teaspoon **Jeunesse Cabernet Sauvignon** or other wine
 - 1/2 teaspoon water
 - 1/2 teaspoon oil
 - 1/2 teaspoon lemon juice
 - 1 cup sugar
 - 3/4 cup ground blanched almonds
 - 3/4 cup ground walnuts
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For White Layer

- 7 eggs
 - 1/2 teaspoon **Jeunesse Cabernet Sauvignon** or other wine
 - 1/2 teaspoon water
 - 1/2 teaspoon oil
 - 1/2 teaspoon lemon juice
 - 1 cup sugar
 - 1 and 1/2 cups ground blanched almonds
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In Between Layers

- homemade jam or **Tuscanini Fruit Spread**
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Start Cooking

For the "Chocolate" Layer

1. Beat the whole eggs in an electric mixer on high for two to three minutes.
2. Gradually add the sugar and continue to beat for an additional 10 minutes.
3. Lower the mixer speed and add the nuts.
- 4.

Slightly oil the baking pan and line with baking paper.

5. Pour the batter into the pan and bake at 350 degrees Fahrenheit (175 degrees Celsius) for about 30–40 minutes.

For the "Coffee" Layer

1. Beat the whole eggs in an electric mixer on high for two to three minutes.
2. Gradually add the sugar and continue to beat for an additional ten minutes.
3. Add the liquids. Lower the mixer speed and add the almonds and nuts.
4. Slightly oil the baking pan and line with baking paper.
5. Pour the batter into the pan and bake at 350 degrees Fahrenheit (175 degrees Celsius) for about 30–40 minutes.

For the "White" Layer

1. Beat the whole eggs in an electric mixer on high for two to three minutes.
2. Gradually add the sugar and continue to beat for an additional 10 minutes.
3. Add the liquids. Lower the mixer speed and add the almonds.
4. Slightly oil the baking pan and line with baking paper.
5. Pour the batter into the pan and bake at 350 degrees Fahrenheit (175 degrees Celsius) for about 30–40 minutes.

Assemble

1. After the layers cool completely, peel off the baking paper and place the bottom layer on a cake platter.
2. Spread jam over the whole layer and carefully place the middle layer on top of the jam.
3. Spread jam and top with the remaining cake layer.
4. Decorate with blanched almond halves.

Tip:

If you're baking cakes in a toaster oven, it's difficult to determine the exact time and temperature for your specific oven, as it depends on its type and size. In general though, cakes require medium heat and are rendered ready when a toothpick inserted in the center of the cake comes out clean. Be sure to use the upper and lower heating sources and to bake your cakes on the middle rack. It might take a few trials until you learn your oven, so don't get upset or give up without giving yourself another chance to turn a failure into something fabulous!

About

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