

Farfel Cake

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1 h

Serves:  12

Contains:    

Preference: Parve

A crispy, easy cake with crumb-like dough topping and sweet jam filling.

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Ingredients (14)

Dough

- 12 ounces margarine
- 1 cup sugar
- 1/2 cup orange juice
- 1 teaspoon **Haddar Baking Powder**
- 1 teaspoon **Gefen Vanilla Extract**

- rind of 1 lemon
- Tuscanini Apricot Jam, for speading
- 5 cups plus 1/3 cup flour, divided
- 6 egg yolks

Filling

- 9 egg whites
 - 1 and 1/2 cups sugar
 - 3 tablespoons Gefen Cocoa
 - juice and rind of 1 lemon
 - 3 cups ground walnuts
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Start Cooking

Prepare the Farfel Cake

1. Combine all ingredients for dough, knead well.
2. Press three-quarters of dough into 10- by 16-inch baking pan. Spead a layer of apricot jam over dough.
3. Beat egg whites until stiff. Add sugar, beat until peaks form. Fold in cocoa, juice and nuts. Spead over dough.
4. Add 1/3 cup flour to remaining fourth of dough. Grate and sprinkle over filling.
5. Bake at 350 degrees Fahrenheit for 45 minutes until golden brown.

Credits

Photography and Styling by Tamara Friedman