

# Wafer Cake Deluxe

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  45  
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Serves:  18

Contains:   

Preference: Parve

Difficulty: Medium

Source: The Heimishe  
Kitchen (Nitra Cookbook)

This cake may be a little more time consuming to make, but the results are simply stunning. The dough comes together and rolls out easily, the flavor of the chocolate cream is delicious, and the glaze is a great consistency. Your guests will be wowed!

## Ingredients (20)

### Dough

- 1 teaspoon baking soda
- 1 cup warm water
- 5 cups flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 2 eggs
- 1/2 pound shortening

## Cream Filling

- 9 egg yolks
- 3/4 pound shortening
- 3/4 cup sugar
- 3/4 cup water
- 4 tablespoons Gefen Cocoa
- 1/2 tablespoon coffee
- 1 and 1/2 tablespoons Gefen Vanilla Sugar
- 6 ounces baking chocolate

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## Glaze

- 6 tablespoons oil
  - 6 tablespoons boiling water
  - 3/4 pound Gefen Confectioners' Sugar
  - 6 tablespoons Gefen Cocoa
  - 3-4 drops Gefen Rum Extract *(optional)*
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## Start Cooking

### Prepare the Dough

1. Dissolve baking soda in water.
2. Combine all ingredients and knead into smooth dough.
3. Divide into seven equal parts.

### Prepare the Filling

1. Cream yolks with shortening.
- 2.

Cook remaining ingredients over low heat. Cool slightly and combine with creamed shortening.

3. Divide into six equal parts.

**Note:**

Cream should be ready before rolling dough.

**Assemble**

1. Preheat oven to 350 degrees Fahrenheit.
2. Roll out one part of dough to 1/8-inch thickness to size of cookie sheet.
3. Place on reverse side of cookie sheet and bake at 350 for six to seven minutes, till lightly brown.
4. Spread with thin layer of cream.
5. Bake second layer of dough and place over cream as soon as it comes out of the oven.
6. Repeat procedure until all parts of dough and cream are used, ending with dough as top layer. Top with glaze (see below). Cut into one- and- a- half-inch by two-inch bars.

**Prepare the Glaze**

1. Combine oil with hot water. Add remaining ingredients and spread over cake.

**Credits**

Photography and Styling by Tamara Friedman