

Hazelnut Torte

This is a simple blender recipe I have had for years came from Homemaker magazine May 1992.

Cake

4 eggs
¾ cup white sugar
2 tbsp. flour
2½ tsp. baking powder
1 cup hazelnuts

In a blender whirl the eggs and add the white sugar until thoroughly mixed.

Add flour, baking powder and hazelnuts.

Blend at high speed until nuts are ground and incorporated with the eggs.

Pour into two 8" cake tins that have been well greased, floured and with parchment paper.

Bake at 350F for about 20 minutes until skewer comes out clean.

Invert on a rack til cool
Make filling by creaming together the filling ingredients and sandwich in the cool cake.
Serve with whipped cream if desired.

Filling

2 tbsp. soft butter
1 cup icing sugar
2 tbsp. strong hot coffee
1 tsp. cocoa
½ tsp. vanilla

Topping

1 cup whipped cream