



# Blitz Torte

## Ingredients:

1/2 cup shortening	1 tsp baking powder
1/2 cup sugar	4 egg whites
1/8 tsp salt	3/4 cup sugar
4 egg yolks, beaten light	1/2 cup sliced, blanched almonds
1 tsp vanilla	1 Tbsp sugar
3 Tbsp milk	1/2 tsp cinnamon
1 cup sifted cake flour	

## Directions:

Cream shortening; beat in sugar and salt, then egg yolks, vanilla, milk, and flour (sifted with baking powder). Spread mixture in two round, greased cake pans. Beat egg whites until very light, gradually add  $\frac{3}{4}$  cup sugar; spread on the unbaked mixture in both pans. Sprinkle with almonds, 1 Tbsp sugar, and the cinnamon. Bake in a moderate oven (350 degrees F) about 30 minutes. Let cool and prepare cream filling. Makes one 9-inch two layer cake.

## Cream Filling Ingredients:

1/3 cup sugar	2 egg yolks
3 Tbsp cornstarch	2 Tbsp butter
1/4 tsp salt	2 cups milk, scalded
1 tsp vanilla	

## Cream Filling Directions:

Combine sugar, cornstarch, salt, and egg yolks: beat well. Add butter and enough milk to make a smooth paste. Add paste to remaining hot milk and cook over boiling water, stirring constantly until mixture is thickened. Cool and add vanilla. If desired, add  $\frac{1}{2}$  cup chopped nut meats.

## Box Mix Method:

With yellow cake mix, use 4 egg yolks instead of 2 whole eggs. Use whites in topping. Use package pudding mix for the filling.

-from *Dorcas Delectables* by The Dorcas Society of St. Paul Lutheran Church  
Originally submitted by Mrs. Carl Giesler