

ALMOND-BRITTLE TORTE

MOM

1-1/2 CUPS SIFTED FLOUR	1 TEAS VANILLA
3/4 CUP SUGAR	1 CUP (8) EGG WHITES
1/2 CUP (8) EGG YOLKS	1 TEAS CREAM OF TARTAR
1/4 CUP COLD WATER	1 TEAS SALT
1 TBSP LEMON JUICE	3/4 CUP SUGAR
	1 RECIPE ALMOND TOPPING

SIFT FLOUR AND 3/4 CUP SUGAR INTO BOWL. MAKE WELL IN CENTER AND ADD YOLKS, WATER, LEMON JUICE, VANILLA. BEAT TILL SMOOTH. BEAT EGG WHITES WITH CREAM OF TARTAR AND SALT JUST TILL VERY SOFT PEAKS FORM. ADD REMAINING SUGAR GRADUALLY, 2 TABLESPOONS AT A TIME. CONTINUE TO BEAT TILL STIFF MERINGUE FORMS. FOLD FIRST MIXTURE GENTLY INTO MERINGUE. POUR BATTER INTO UNGREASED 10-INCH TUBE PAN. CAREFULLY CUT THROUGH BATTER, GOING AROUND TUBE 5 OR 6 TIMES WITH KNIFE TO BREAK LARGE AIR BUBBLES. BAKE IN 350° OVEN FOR 55 MINUTES, OR TILL TOP SPRINGS BACK WHEN LIGHTLY TOUCHED. INVERT PAN 1 HOUR, OR UNTIL COOL. REMOVE CAKE AND SPLIT CROSSWISE IN 4 EQUAL LAYERS. (I do only 3). PUT THE LAYERS TOGETHER WITH ALMOND TOPPING

## ALMOND-BRITTLE TORTE CONTINUED

### ALMOND TOPPING

1-1/2 CUPS SUGAR  
1/4 TEAS COCOA  
1/4 CUP LIGHT KARO  
1/4 CUP HOT WATER  
1 TBSP SIFTED SODA

2 CUPS HEAVY CREAM  
2 TBSP SUGAR  
2 TEAS VANILLA  
ALMONDS, BLANCHED, HALVED & TOASTED

WHILE CAKE BAKES, FIX THE TOPPING. IN SAUCEPAN COMBINE 1-1/2 CUPS SUGAR, COCOA, KARO AND WATER: STIR WELL. COOK TO HARD CRACK STAGE (290°) REMOVE FROM HEAT AND IMMEDIATELY ADD THE SODA. STIR VIGOROUSLY. QUICKLY POUR FOAMY MIXTURE INTO UNGREASED SHALLOW METAL PAN. LET STAND TILL COOL. KNOCK OUT OF PAN & WITH ROLLING PIN CRUSH INTO COARSE CRUMBS BETWEEN LAYERS OF WAXED PAPER. (I like English Toffee better-without the chocolate). WHIP CREAM & FOLD IN SUGAR & VANILLA. SPREAD HALF OF CREAM BETWEEN LAYERS AND THE REST OVER TOP & SIDES. COVER TOP & SIDES WITH CANDY CRUMBS & TRIM WITH ALMONDS. I PUT IT BETWEEN LAYERS TOO AND A LITTLE IN THE CREAM ALSO.