

## Fruit Torte

This is a delicious, elegant dessert. Choose any crushed fruit that fits the occasion and color – crushed pineapple, strawberries, blueberries, or peaches.

Line 2 round cake pans with wax paper and spray with cooking spray. Preheat oven to 325°F.

### Ingredients for cake:

125 mL butter or margarine, softened  
125 mL sugar  
4 eggs, separated  
125 mL flour  
60 mL milk

30 mL flour  
5 mL baking powder  
1 mL salt

175 mL sugar  
5 mL vanilla  
125 mL sliced almonds (optional)



### Ingredients for filling:

250 mL whipping cream  
5 mL icing sugar  
2 mL vanilla

250 mL crushed fruit  
(Decide if you want it folded into the whipped cream or used as a topping.)

### Method:

1. Cream soft butter / margarine and sugar; add the 4 egg yolks. Add 125 mL flour alternately with the milk and mix well.
2. Mix the 30 mL flour with the baking powder and salt. Add and stir. Spread into greased cake pans.
3. Beat egg whites stiff. Add 175 mL sugar gradually and vanilla. Spread onto cake batter; top with sliced almonds (if desired) . Bake for 25 minutes at 325°F.
4. Allow cakes to cool before removing from pan.
5. Meanwhile, whip cream with 5 mL icing sugar and vanilla. Layer cakes with 1/3 of the whipped cream in the middle and topped with remaining whipped cream and crushed fruit.  
(The cakes may slide if the fruit is put between the layers without being folded into the whipped cream.)