Bread Crumb Torte

Recipe by Betty Crocker

Ingredients

- 4 egg yolks
- 1/2 cup sugar
- 1 cup fine bread crumbs
- 1/2 tsp baking powder
- Almond flavoring
- 4 egg whites

Instructions

1. Beat egg yolks till light and lemon colored.
2. Add sugar gradually and beat till light.
3. Mix bread crumbs, nuts, and baking powder.
4. Add to egg yolks mixture.
5. Fold in flavoring and stiffly beaten egg whites.
6. Pour into 2 well-greased and floured 8-inch layer pans.
7. Bake 20 minutes in a moderate oven, 350°F.
8. Serve with a lemon custard or nut mustard.

Bread Crumb Torte. (Betty Crocker.

Torte means cake. And it seems to include just about every kind of cake that's baked.

This crumb torte comes closest to being a torte in the strictest sense of the word. But it omits the spices.

BREAD CRUMB TORTE

4 egg yolks
1 cup sugar
1 cup fine bread crumbs
½ cup ground almonds
1 tsp. baking powder
½ tsp. almond flavoring
4 egg whites

Beat egg yolks till light and lemon colored. Add sugar gradually and beat till light. Mix bread crumbs, nuts and baking powder. Add to egg yolks mixture. Fold in flavoring and stiffly beaten egg whites.

Pour into 2 well-greased and floured 8-inch layer pans and bake 20 minutes in a moderate oven, 350 degrees F. Serve with a lemon custard or nut mustard.

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