

Ukrainian Festival Torte

6 eggs – separated into two separate mixing bowls

Beat the 6 egg whites until stiff peaks form and set aside.

In a separate bowl place the

6 egg Yolks

1/3 cup Water

1 ¼ cup Sugar

Beat yolks, water, and sugar until very fluffy (light yellow)

Add:

1 tsp. vanilla

1 ¾ cup. cake flour

And stir together.

Fold or gently stir in ¾ cup ground nuts

Fold in egg whites with wire whisk

Place into prepared pans (grease, line bottom with waxed paper, grease again and flour.) 2 9" pans or 3 - 8" pans.

Bake at 350 for about 20 minutes (or longer if necessary)

Fabulous Frosting

1 ½ cups whipping cream

1 – 8 oz. cream cheese

1 cup sugar

1/8 tsp. salt

1 tsp. vanilla

In a small bowl beat 1 ½ cups whipping cream until stiff peaks form.

In a large bowl combine cream cheese, 1 c. sugar, 1/8 tsp. salt and 1 tsp. vanilla.

Beat well. Fold in whipping cream.