

Ukrainian Festive Walnut Torte – Recipe

Torte Ingredients

- 10 oz. walnuts, finely ground
- 3 Tbs. walnuts, chopped
- 1/3 cup all-purpose flour
- 2 tsp. cornstarch
- 1 tsp. baking powder
- 12 large eggs, separated
- ¼ tsp. salt
- 1 ¼ cups granulated sugar
- 2 tsp. vanilla extract

Mocha Frosting Ingredients:

- 1 ½ tsp. vanilla extract
- ¾ cup butter, softened
- 6 oz. unsweetened chocolate, melted
- 6 cups confectioner sugar, sifted
- ¾ cup strongly brewed coffee
- 1 ½ Tbs. coffee liqueur (optional)

Coffee Cream Filling Ingredients:

- 2 cups heavy cream
- 2 tsp. instant-coffee granules
- ¼ cup confectioner sugar, sifted

Torte Directions:

1. Combine the ground walnuts, flour, cornstarch, and baking powder.
2. Set aside
3. In a large bowl, place the egg whites and salt.
4. Beat to stiff peaks, and set aside.
5. In another large bowl, place the egg yolks and beat on medium-high speed for 2 minutes.
6. Add the granulated sugar and continue mixing for about 5 minutes, until the mixture becomes thick and fluffy.
7. Mix in 2 tsp. vanilla, and set aside
8. Sprinkle the walnut mixture over the yolk mixture.
9. Fold in the egg whites, until combined.
10. Prepare two round cake pans by lining the bottom with a circle cut out from parchment paper.
11. Grease the parchment paper bottom and the sides of the cake pans.
12. Preheat the oven to 350 degrees F.
13. Divide the batter evenly between the two pans.
14. Bake for 25-30 minutes, or until the cake centers spring back to touch, or do the toothpick test, and the toothpick comes out clean.
15. Remove from the oven, and let cool for 5 minutes.
16. Loosen the sides of the cake from the pan, by running a knife around the pan sides.
17. Invert the cakes onto a wire rack to cool. Remove the parchment paper from the bottom of the cakes.
18. Cool completely.

Mocha Frosting Directions:

1. In a medium bowl, combine butter, chocolate, vanilla, and 1 ½ cups confectioner sugar.
2. Beat until creamy.
3. Alternately add the coffee, liqueur, and the remaining 4 ½ cups of confectioner sugar.
4. Continue to beat until fluffy.
5. Set aside.

Coffee Cream Filling Directions:

1. In a medium bowl, combine heavy cream, instant coffee, and ¼ cup of confectioner sugar.
2. Beat to soft peaks.

Torte Assembly:

1. Split each round of torte in half diagonally, making 4 even disks.
2. Place one cake disk on a cake platter (with the uncut bottom down).
3. Spread ¾ cup mocha frosting over the top.
4. Follow with a third of coffee cream.
5. Place second cake disk on top, and repeat with frosting and cream.
6. Repeat with third cake disk.
7. Place the last caked disk on top, and spread the remaining mocha frosting on top and sides of the torte.
8. Decorate with the chopped walnuts.
9. Refrigerate until ready to serve.