

# Blitz Torte

Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.

*1/3 cup margarine*  
*1/2 cup sugar*  
*1/8 teaspoon salt*  
*1/2 teaspoon vanilla*  
*4 eggs*  
*1 teaspoon baking powder*  
*1 cup sifted cake flour*  
*3 tablespoons milk*  
*3/4 cup sugar*  
*1/4 cup chopped nut meat*  
*custard pudding*  
*whipped cream (optional)*

Preheat the oven to 325 degrees.

In a bowl, cream the margarine, sugar, salt and vanilla.

Separate the eggs. Beat the yolks well. Add to the creamed mixture.

Sift the flour with baking powder. Add to the bowl alternately with the milk.

Grease two eight-inch layer pans. Place the batter in the pans.

In a bowl, beat the egg whites until they are stiff. Add the sugar, a little at a time, beating after each addition. Spread the mixture evenly on top of each pan of batter. Sprinkle with the nut meats.

Bake for 25 minutes.

Increase the oven temperature to 350 degrees.

Bake for 30 minutes longer. Cool. Remove from the pans.

Prepare a batch of custard pudding.

Put the layers together with custard pudding in the center.

May be topped with whipped cream.

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Per Serving (excluding unknown items): 2231 Calories; 82g Fat (32.9% calories from fat); 36g Protein; 341g Carbohydrate; 1g Dietary Fiber; 854mg Cholesterol; 1754mg Sodium. Exchanges: 3 Lean Meat; 0 Non-Fat Milk; 14 Fat; 22 1/2 Other Carbohydrates.