

Napolean Torte

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

*1 cup sour cream
6 tablespoons butter
2 eggs
1/2 cup sugar
flour*

FILLING

*4 cups milk, scalded
4 egg yolks
1 cup sugar
4 tablespoons cornstarch
4 egg whites, stiffly beaten*

In a bowl, cream the butter and sugar. Add the sour cream and mix thoroughly. Add the eggs, one at a time. Beat well after each addition. Add flour to make a soft dough which can be easily rolled.

Roll as thin as possible (like for noodles).

Cut with a circular plate (whatever size you desire). Prick with a fork.

Preheat the oven to 375 degrees.

Bake on baking sheets until light-brown. Yields twelve to fifteen average size layers. When cool, assemble the layers into the torte..

Make the filling: In a saucepan, mix the egg yolks, cornstarch and sugar. Add the milk. Boil until thickened. Remove from the heat and add the egg whites.

Starting with a torte layer and spreading a layer of filling on each torte layer, alternate building the torte layers, ending with a torte layer.

When completed, the torte may be topped with whipped cream or a butter icing.

Per Serving (excluding unknown items): 3438 Calories; 180g Fat (46.6% calories from fat); 78g Protein; 388g Carbohydrate; trace Dietary Fiber; 1696mg Cholesterol; 1697mg Sodium. Exchanges: 2 Grain(Starch); 4 1/2 Lean Meat; 4 1/2 Non-Fat Milk; 33 Fat; 20 Other Carbohydrates.