

Great-Grandmother's Nut Cake

Ingredients

4-5 eggs
300 g butter at room temperature
300 g sugar
300 g flour
1 tsp baking powder
150 g ground hazelnuts

Preparation

- 1) Roast the nuts in a dry frying pan (no fat), whilst stirring, until you can smell them. Allow to cool.
- 2) Stir the butter and sugar until foamy.
- 3) Separate the eggs, stir the yolks one by one into the butter-sugar cream.
- 4) When the mixture becomes loose and foamy, stir in the flour (which has already been mixed with the baking powder and sieved).
- 5) Beat the egg whites till stiff and put alternate spoonfuls of whites and nuts into the mixture.
- 6) Grease and add flour to a ring-shaped baking tin. Pour in the mixture. Bake for 60 mins at 200°C (Gas: Mark 6). Stick a small piece of wood into the cake. If no mixture sticks to it, the cake is ready.
- 7) After 5 minutes, remove the cake from the tin. Allow to cool for 1 hour before cutting.