

Hazelnut Torte #1

The coffee flavor in this torte is subtle and highlights the richness of the hazelnuts. The finished cake will fall slightly in the middle, forming a perfect nook for capturing the luscious apricot puree.

Ingredients

3 tablespoons decaffeinated instant coffee
2 1/2 tablespoons water, divided
10 large eggs, separated, at room temperature
1 1/4 cups plus 2 tablespoons granular sugar substitute, divided
3/4 cup hazelnuts, toasted and finely ground
1 can (15 ounces) no-sugar-added apricots, drained and rinsed

Directions

Heat oven to 350F. Mix coffee and 1 tablespoon hot water until smooth; set aside. With an electric mixer on medium, beat egg whites until soft peaks form. Add 1 cups sugar substitute, 1 tablespoon at a time, until stiff peaks form. Pour in coffee mixture; mix to combine.

In a large bowl, mix egg yolks and nuts to combine. Fold one-third of the whites into nut batter, then fold in the remainder. Transfer batter to an ungreased 9 s pringform pan; smooth top.

Bake 30 minutes, until cake springs back when lightly touched in center. Cool in pan on rack 5 minutes. Release side of cake with a blunt knife. Let cool about 30 minutes in pan. Release cake and cool completely.

In a food processor or blender, puree apricots with remaining 2 tablespoons sugar substitute and 1 tablespoons water. Serve with cake.



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