

## **Black Walnut Torte**

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**1 2/3 cups flour**  
**2/3 cup sugar**  
**1/4 tsp. salt**  
**1/4 tsp. nutmeg**  
**1/2 cup butter**  
**1 egg slightly beaten**  
**2 tbsp. Sherry**

Sift together the flour, sugar, salt and nutmeg. Blend the butter into the flour mixture. Gradually add the egg and wine and knead into a smooth dough. Roll thin and line a shallow baking pan to a depth of about one inch. Bake until slightly set at 450° F.

Spread with the following mixture:

**2/3 cup sugar**  
**1/2 cup black walnuts chopped**  
**1/4 cup citron cut fine**  
**1/2 cup butter**  
**1/8 tsp. salt**  
**1/4 tsp. almond extract**  
**2 tbsp. Sherry**  
**4 egg yolks unbeaten**

Cream the butter, sugar and egg yolks together for fifteen minutes. Add the wine, almond extract, salt and nuts. Sprinkle the citron over the partially baked cake. Spread the filling on top and bake at 325° F. for about thirty minutes. Cut into small squares while warm and allow to cool in the pan before removing the cakes.



"There is no love sincerer than the love of food."

--- George Bernard Shaw

