

Hazelnut Torte

Cake

- 4 eggs
- $\frac{3}{4}$ cup sugar
- 2 tbsps. flour
- 2 $\frac{1}{2}$ tsps. baking powder
- 1 cup hazelnuts

Mocha Filling

- 2 tbsps. soft butter
- 1 cup icing sugar
- 2 tbsps. strong, hot coffee
- 1 tsp. cocoa
- $\frac{1}{2}$ tsp. vanilla

Topping

- 1 cup whipping cream
- 1 tsp. sugar
- 1 tbsp. Tia Maria (if desired)

Preheat oven to 350 F. In a blender or food processor, whirl eggs and sugar until well mixed. Add flour, baking powder and hazelnuts. Blend at high speed for a few seconds until hazelnuts are ground up. Pour into two 8" round pans with removable bottoms and lined with waxed paper or parchment paper. Bake for about 20 minutes or until tester comes out clean. Let cool for a few minutes. (Note: Remove paper quite promptly, as cake sticks to paper if left too long. Cake will be quite thin and delicate.)

To make filling, cream butter and icing sugar; add coffee, vanilla and cocoa, and spread between cooled layers.

Whip cream with sugar and Tia Maria; spread over top and sides of torte. Decorate with chocolate curls or serve with fresh fruit.

Serves 8.