*Recipe from ukrainianschoolbazaar.weebly.com recipe blog – Lada Onyshkevych*

**Walnut Torte (from my Teta Baba’s collection, with my modifications)**

*For 2 layers (can make two batches for a 4-layer torte):*

4 eggs, separated

120 gr sugar (4.2 oz, or about ½ c)

120 gr ground walnuts (4.2 oz, or about 1 c)

¼ c breadcrumbs

(1 Tbsp. vanilla extract – my addition)

Filling:

120 gr sugar (4.2 oz, or about ½ c)

120 gr ground walnuts (4.2 oz, or about 1 c)

Dash of vanilla

½ c sour cream

Preheat oven to 285 F (can probably go up to 300 F)

Line two 9-inch springform pans with parchment; butter or spray parchment and sides of pans.

Separate eggs. Beat yolks lightly and set aside.

Beat whites until stiff, adding sugar when the whites are starting to foam.

Fold in yolks. Fold in ground walnuts, breadcrumbs, and vanilla.

Pour batter into prepared pans, and bake for 30 min. Allow to cool before removing from pan.

Filling: mix all ingredients and spread between torte layers and over top layer.

**Alternate filling: Chocolate Praline** (my recipe) – enough for 4-layer torte

11 oz praline paste (1 can of Love-n-Bake brand)

8 ¼ oz bittersweet chocolate, chopped

3 c heavy cream, divided

Place praline paste in a large glass bowl, along with the chopped chocolate. Microwave in 30 sec. increments, stirring until smooth (press praline paste against side of bowl to help it melt). Let cool while making the whipped cream.

Beat 2 cups of the heavy cream to stiff peaks. Fold into praline paste-chocolate mixture.

Divide into quarters. Spread about ¼ between each of the 4 torte layers. Set aside remaining ¼.

Beat remaining 1 cup of heavy cream to stiff peaks. Fold into remaining ¼ of the filling mixture. Spread over top and sides of torte. Chill.