

Swedish Pinocchio Torte

5 tablespoons butter
¾ cup powdered sugar
5 egg yolks
⅔ cup flour
1 ½ teaspoon baking powder
4 tablespoons milk

Meringue:

5 egg whites
¾ cup regular sugar
1 pkg. almonds thinly shaved

Cover cookie sheet with greased parchment baking paper. Preheat oven to 350 F. Mix butter and sugar; add yolks one at a time. Add flour and baking powder, add milk and mix well. Spread batter with spatula onto the parchment paper on the cookie sheet. Beat 5 egg whites; add sugar. When stiff, spread on batter. Sprinkle almonds on top. Bake about 20 minutes until meringue is light brown, at 350 F. Cool. Cut in half and spread with one container of whipping cream, whipped. Arrange desired fruit on cream (fresh strawberries or raspberries are the best, but banana and kiwi slices mixed are also great), and place other half of torte on top of fruit. Refrigerate.

