

Walnut Torte

Eleanor McCrea used to serve this “seconds please” dessert at Stony Hill back in the 1960s, and it’s still at the top of our delicious treats for friends list.

Ingredients:

3 beaten egg whites
1 cup plus 2 tablespoons sugar
1 cup (12) crushed graham crackers
1 cup chopped walnuts
Apricot jam
1 cup whipping cream

Preparation:

Beat the egg whites until stiff. Add 1 cup of sugar and beat until thoroughly mixed. Stir in the crushed graham crackers. Stir in the chopped nuts. Bake in a well greased glass pie pan for 30 minutes at 350 degrees.

While the torte is cooling, whip 1 cup of cream until it forms soft peaks and mix in 2 tablespoons sugar. Top the torte with a glaze of apricot jam and serve with dollops of whipped cream.