



TREFETHEN
WALNUT TORTE

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INGREDIENTS

10 oz butter, softened

12 oz granulated sugar

4 eggs

8 1/2 oz toasted walnuts,
ground finely

4 oz all purpose flour

1 tsp baking powder

1 11" sweet dough tart shell,
baked blonde

1/2 tsp salt

PROCEDURE

1. Sift together flour, baking powder and salt. Combine with walnuts.
2. Cream butter and sugar. Add in eggs. Fold in walnut flour mixture. Spoon into tart shell.
3. Bake 35 to 40 minutes at 350F. Let cool slightly, and serve with vanilla ice cream and caramel sauce. Enjoy!