

Dessert, Walnut Torta

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Cooking time:

1 hours

cups

Yield:	cups	16	12	8	4
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3.8

Baking Pan*	square inches	140	100	70	35
Mixer	quarts	2 1/2			
Oven	set to	300° F			

Eggs, beatten	#	24	18	12	6
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1.5

Beat egg in mixer

Set oven to 300° F

Walnuts	ground cups	6	4 1/2	3	1 1/2
Bread Crumbs	cups	1	3/4	1/2	1/4
Sugar	cups	2	1 1/2	1	1/2
Vanilla	TBSP	2	3/4	1	1/2
Salts	teasp	2	3/4	1	1/2
Nutneg	teasp	2	3/4	1	1/2

1.5

0.3

0.5

Add to mixer & Mix

Spray baking pan & Line with waxed paper

Spray waxed paper

Pour batter into baking pan

1 Bake for 1 hour

Done when tooth pick come out clean

Remove from pan & Put on cooling rack

Serve &/or Add to container(s) & Frig for days or Freezer for months

* Pan 2" deep square inches

3" x 7" 10

5" x 7" 35

9" x 12" 108

12" x 12" 144