

Venetian Tart

6 egg whites - stiffly beaten
1 cup sugar - add gradual
6 eggs yolks - one at a time
3/4 cup cake flour - fold in by hand
1/4 tsp Baking Powder,
2 oz. "German Sweet" Choc.
Bake in 3 ungreased 9" ^{2 cups in} each tin
layer tins at 325° for 25 min.

well Filling

Scald 2 cups of milk in double boiler. Mix $\frac{1}{3}$ cup sugar and $\frac{1}{3}$ cup of flour. Add $\frac{1}{4}$ tsp salt. Add milk gradually to mixture and cook 15 min. stirring constantly. Cool. Mash 1 cup butter + work until creamy. Then add Coated Custard, $\frac{1}{2}$ tsp vanilla + 1 cup powder sugar. Spread on cake + put top + sides piece in cold area. (add vanilla last)

cool and
room temp

add Powder Sugar & Butter 1st

2
Almond Decoration

1/2 cup Chopped Almonds + 1/2
cup sugar. put sugar and
nuts in spider until
browned. Roll into small
pieces with rolling pin.

HAVE CAKE + FROSTING
COOLED BEFORE DECORATING
CAKE