



Fudge torte

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Ingredients

- 7 lrg Eggs separated
- 150 g Castor sugar
- 150 g Self raising flour
- 1 Recipe Creamy fudge (on web site under candy)
- 37 g sugar
- 20 g butter
- 20 ml Fresh cream

Method

- With an electric mixer mix egg yolks and halve the castor sugar until pale and thick.
- Mix the egg whites and add the remaining halve of the castor sugar and mix until soft peak.
- Fold in the yolks to the egg whites and sift the flour onto the mixture. Fold in the flour.
- Spread onto 7 different baking sheets lined with baking paper.
- Bake at 220 °c until golden brown 5 to 7 minutes.
- Cool on a cooling rack.
- Make the Fudge and allow to cool just a bit.
- Spread onto the layers of cake and pile them up.
- put a flat surface on top with a slight weight just to make it level and refrigerate for 30 minutes.
- Cut the cake round and turn upside down put baking paper around it about 1 cm higher than the cake. Make sure the paper is tight around it.
- Pour a layer of fudge on top about 5 mm thick.
- Refrigerate over night.
- For the topping Boil together on medium heat the sugar, Butter, and cream. Mix in the nuts and spread on baking paper on a baking sheet and bake at 180°c until slightly brown. Allow to cool a bit and slice in 12 slices allow to cool completely.
- The next day remove the paper and divide in 12 slices place a shortbread ball covered in chocolate on each slice, place a slice of the nutty topping on each slice at a angle as illustrated in the picture.
- Serve cold
- Make 1 20 cm 12 slice cake
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