

# *Filling for Frankfurter Kranz Torte*



## **Ingredients:**

### **The Filling**

1 to 1½ C. milk

1 C. sugar

6 egg yolks; large

1 C unsalted butter (NOT margarine)

¾ C. water

A few drops of almond flavoring or 1 TB rum

½ cup ground almonds



Gather your ingredients for the filling



whip the egg yolks smooth,



. Mix sugar, flour or cornstarch, and beaten egg yolks (or eggs + yolks) in the top of a double boiler (over boiling water, not in it; don't let the water touch the pan you're going to mix and cook in.)



.Add the milk, gradually. (Smaller amount of milk will make a stiffer filling.) Add flavoring. Stir until all is well blended.



Cook, stirring constantly, until it begins to thicken.



Remove from heat, add the vanilla extract and allow to cool to room temperature. (this is my large bottle of extract)



Beat in the butter, little by little.



Add the almonds and mix well.



Chill the filling and then it will be ready to spread.



Keep in mind that you will need to divide it between 2 layers, the top and sides. Some times my grandma opted to leave the sides natural, and put more filling in the layers.