

Frankfurter Kranz Torte

Sponge Cake with Almond Filling and Almond Glaze



Ingredients:

The Cake:

7 egg whites

5 egg yolks

1 C. fine granulated sugar

1 C. flour, (sifted before measuring)

Flavoring to taste (vanilla is fine)

Cream of tartar, scant 1/3 tsp.



Gather the ingredients for the cake. Separate the egg yolks with the whites.



1 .Beat yolks till thick,and set aside.



2 . Add a pinch of salt to the whites,



and whip to a foam; add the cream of tartar and whip until very stiff,



3 . Add sugar and mix well.



4 . Add yolks and beat in.



5 .Add flavoring.



6 .Add the flour last , and fold lightly through.



I don't spray the pan except for the bottom. Pour into a Spring Form Pan and smooth the top



7 . Bake in tube pan or spring-form pan in a moderate oven (325°) from 40 to 60 minutes.



Invert to cool on a rack. .This is important, as if it is cooled right-side up it will "fall."



When the cake is cool you can flip it over, and check out the top.

Let the cake continue to cool while you make the filling.



Use a toothpick to test for doneness. It should come out clean when stuck in the center.



after the cake is cooled I undid the side clamp, With a knife I loosened the sides,



Take the side off. Leave the bottom on Now I freeze the cake for a few hours.. This makes it easier to cut.



Mark the cake into 3 equal layers



Now this part takes some concentration if you haven't done it much. You will need to cut this cake into 3 layers. I cut with a long knife into the cake about an inch deep
Then I rotate the cake 45 degrees and repeat an inch at a time.



First layer is done, now you are ready for the second cut.
Being that the cake is frozen, it holds together well.



Now we have 3 layers



if you are not going to complete the cake now then place plastic wrap between the layers and refreeze.



With the cake done we can make the filling.
[Go here to make the filling for the cake.](#)

Spread a layer of filling . Remember you will need to split this between 2 layers the top and sides.

Here is the finished cake.



Now it is time to put the glaze on.

[Here is the recipe for the Glaze](#)



As you can see in this tilted picture you put on the glaze and let it run down the sides.

Sometimes grandma would just have streaks running down the sides like icicles.

When it dries you can lift it up because you have the metal bottom still on it.

Put this finished cake on a cake plate.





**You will also need the Filling for Frankfurter Kranz Torte , and
Glaze for Frankfurter Kranz Torte**