

Hazelnut Torte (Marlene)

16 Ritz crackers (I prefer Breton and use 20–24)

$\frac{2}{3}$ c chopped hazelnuts

3 egg whites

$\frac{1}{2}$ tsp baking powder

1 c sugar

1 tsp vanilla

$\frac{1}{2}$ pt whipping cream for top

Grind nuts and crackers together in blender

Beat egg whites

Add baking powder and sugar to beat egg whites

Fold in nut mixture

add 1 capful of vanilla

Pour into a foil lined (or parchment lined) sponge pan

Bake at 350° for 30 minutes

Cool

Frost with whipping cream

Add shaved chocolate to top