

Walnut Torte with Brown Butter Icing

3 eggs, separated
¼ tsp salt
¾ cup sugar, divided
(or ½ cup honey, divided)
½ tsp vanilla extract
¼ tsp almond extract
½ cup whole wheat flour
½ tsp baking powder
1 ½ cups chopped walnuts

Icing

1 tsp vanilla extract
1–2 Tbsp milk
4 Tbsp unsalted butter
1 cup sifted confectioner's sugar



Separate the eggs, placing the whites in the Bosch bowl and the yolks in a small bowl. Add salt to the egg whites and beat with the wire whips until light and fluffy. Gradually beat in 6 tablespoons sugar (or ¼ cup honey). Remove mixture from bowl with a spatula and set aside. To the Bosch bowl, add egg yolks, remaining 6 tablespoons sugar (or ¼ cup honey), and extracts. Beat until smooth. Add the whole wheat flour mixed with baking powder, followed by the nuts. Carefully fold in the meringue, being careful not to over mix. Pour the batter into a greased 9" cake pan. Bake at 325 degrees for 50 minutes. Cool for 30 minutes before removing from pan.

Melt butter in a small saucepan over medium-high heat. Cook until nut-brown in color, about 10 minutes. Remove from heat, and pour into a small bowl. Add sugar, vanilla, and enough milk to reach a spreadable consistency. Let cool 5 minutes, then use immediately to frost the cooled cake

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