

Almond Macaroon Cake

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*16 to 20 lady fingers
30 macaroons (or
macaroon cookies)
good quality light rum
3 sticks sweet unsalted
butter
2 cups powdered sugar
3 whole eggs
3 eggs, separated
1/2 pound ground almonds,
blanched
1 pint whipped cream,
sweetened with 1/2 cup
extra powdered sugar*

Place the macaroons in a shallow bowl. Pour the rum over and allow to soak in.

In a ten-inch diameter, three-inch deep springform pan, line the bottom and side of the pan with waxed paper (cut a circle for the bottom and a collar for the side).

Separate the lady fingers. Place them close together vertically around the side of the pan, with the rounded ends cut off and reserved. Lay the rum soaked macaroons close together on the bottom of the pan, flat side down. Fill in the spaces with the reserved lady finger ends.

In a bowl, cream the butter and sugar. Add three whole eggs, one at a time. Stir well after each addition. Add the yolks of the separated eggs, well beaten. Add the nuts.

In a bowl, whip the egg whites until stiff, then fold into the mixture. Pour half of the mixture over the macaroons in the pan. Add another layer of macaroons, then the balance of the mixture.

Chill for at least twelve hours.

Invert onto a cake platter, removing the waxed paper. Cover with sweetened whipped cream.

Decorate, if desired, with small edible flowers or candied cherries, candied violets or angelica.

(A recipe from pre-World War II in Hungary.)

Per Serving (excluding unknown items): 3375 Calories; 221g Fat (56.3% calories from fat); 97g Protein; 289g Carbohydrate; 15g Dietary Fiber; 1525mg Cholesterol; 491mg Sodium. Exchanges: 2 1/2 Grain(Starch); 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 37 Fat; 16 Other Carbohydrates.