HUGUENOT TORTE

Serves 12

2 Large Eggs
1 ½ cups sugar
¼ cup all-purpose flour
3 teaspoons baking powder
¼ teaspoon salt
1 Granny Smith Apple, Chopped (1 cup)
1 cup chopped pecans
1 teaspoon vanilla
Whipped Cream

Beat eggs at high speed with an electric mixer 5 minutes or until doubled in volume and lemon colored. Gradually add sugar, beating at medium speed until tripled in volume. Stir in flour and next 5 ingredients just until blended.

Spoon into greased or aluminum foil-lined 13x9 inch pan. (a light colored metal pan works best).

Bake at 325 degrees for 45 minutes or until golden. (Torte will puff up and then fall revealing a very cracked surface.) Run a knife around edge of pan while still warm. Cut into 3 inch squares. Serve with whipped cream.

Note: Some cooks line the pan with Reynolds wrap release non-stick aluminum foil for easier clean-up.