

CHAMBORD TORTE

LAYERS:

2 cups walnut pieces (8 ounces)
7 eggs (extra large), separated
1 cup sugar
2 tablespoons dark rum
1 tablespoon freeze-dried coffee (add to rum to soften)
pinch of salt

FILLING/TOPPING:

1 jar (12-16 oz.) plum jam
1/4 cup Chambord

Chambord to soak layers

Fresh raspberries, for garnish (optional)
Whipped cream

Spray PAM into three 9-inch removable-bottom cake pans, line the bottoms with wax paper circles, spray the paper and sprinkle with flour. Shake out any excess flour. Move oven rack to center position. Preheat oven to 350 degrees.

In food processor, use medium or fine shredder and mince walnuts using light pressure. Leave in work bowl. Insert steel knife blade and process nuts for 5 seconds. Remove and set aside.

Combine egg yolks and sugar in work bowl, and process until thick and lemon colored, about 1 minute. Add rum, coffee, salt and nuts. Process 10 seconds, pulsing, to blend well. Transfer mixture to large bowl.

Using electric mixer, whip egg whites until very stiff. Fold about 1/4 of the egg whites into the nut mixture, until well mixed in. Lightly fold in remaining whites.

Divide batter equally among the prepared pans. Bake 30 minutes.

Cool in pans on wire racks. After completely cool, invert layers onto flat surface, peel paper from bottom, and use a light pastry brush to spread Chambord to moisten layers well. Allow to soak in while preparing filling.

Heat plum jam in glass 4-cup measure in microwave - two minutes at High. Allow to cool slightly, and transfer to blender. Blend in 1/4 cup Chambord. Return to measuring cup.

Place one layer (right side up) on serving dish. Use rubber scraper to spread about 1/4 of the filling. Place the next layer on top, and spread another 1/4 of the filling. Place the final layer on top, and spread the remaining filling.

Top with fresh raspberries, if desired. Serve with whipped cream.