

# across the Seas...



• • • comes favorite international cuisine, "gone through customs" to suit American tastes, and which combines harmoniously with favorite American dishes. Our versions of foreign recipes are practical in an American way in that they require no special skills or hard-to-come-by equipment and ingredients. And best of all—they are accomplished without long tedious hours in the kitchen.

## VENETIAN CRÈME TORTE

Here is our version of an ever-popular European dessert.

TO PREPARE: 25 MIN.

TO BAKE: 18 MIN.

- 2 cups sifted cake flour
- ½ cup cocoa
- ½ teaspoon baking soda
- Few grains salt
- ½ cup butter
- 1 teaspoon vanilla extract
- 1½ cups sugar
- 3 eggs, well beaten  
(until thick and piled softly)
- 1 cup buttermilk

1. Lightly grease bottoms only of three 9-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper. Set aside.
2. Sift together first four ingredients.
3. Cream butter and extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add beaten eggs in thirds, beating thoroughly after each addition.
4. Blending only until smooth after each addition, alternately add dry ingredients in fourths and buttermilk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared pans.
5. Bake at 350°F 18 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or cake surface springs back when lightly touched at the center.
6. Cool 10 min. in pans on cooling racks. Remove from pans and cool completely. Slice each cake layer crosswise into two layers, using a long, thin sharp knife. Spread *Venetian Crème Icing* between layers and on top of cake (see photo).

One 9-in. torte

## VENETIAN CRÈME ICING

TO PREPARE: 35 MIN.

TO CHILL: 45 MIN.

- ½ cup sugar
- ½ cup flour
- ½ teaspoon salt
- 1½ cups milk
- 1 cup cream or whipping cream
- 1 cup butter
- 1 teaspoon vanilla extract
- 1½ cups sifted confectioners' sugar

1. Combine sugar, flour, and salt in a heavy saucepan. Add the milk gradually, stirring after each

addition, until mixture is smooth. Stir in the cream. Stirring constantly, cook over medium heat until very thick. Boil 1 min. Chill until set. (To speed chilling, set over ice and water.)

2. Using electric mixer, cream butter and vanilla extract together until butter is softened. Add one-half of confectioners' sugar; beat until fluffy.

3. Add chilled cream mixture alternately with remaining confectioners' sugar, beating until smooth after each addition. About 4 cups icing