

Mira's recipe for Yugoslav nut cake:

Ingredients:

200 gr. of nuts or almonds
4 eggs
150 gr. butter or margarine
300 gr. sugar
75 gr. flour
Breadcrumbs
Apricot or orange marmalade

Preparation:

150 gr. butter or margarine is mixed up with 150 gr. of sugar.

150 gr. chopped nuts or almonds are added.

75 gr. flour is added.

The eggs are separated into whites and yolks.

Egg whites are whipped and added.

All of this is mixed together with a light touch.

Grease a baking dish with butter or margarine and cover the bottom with breadcrumbs.

Place the paste in the baking dish and bake it in the oven for 15 to 20 minutes at 200 degrees Celsius.

Meanwhile whip the egg yolks with the last 150 grams of sugar, and after completing the baking of the paste, pour the whipped egg yolks over the baked paste and all is baked for an additional 8 - 10 minutes at 200 degrees celsius.

When the cake is cold spread the jam on top of the cake, and the 50 gr. nuts or almonds, are chopped and sprinkled on.