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## Oma's German Fruit Torte Recipe

### Ingredients:

- 2 eggs, separated
- pinch salt
- 3 Tbsp honey
- 1½ cups ground almonds
- 2 Tbsp cornstarch
- 1 lb fresh strawberries (or mixed berries)
- ¼ tsp gelatin (or 1 leaf)
- 3 oz unsweetened apple juice

### Instructions:

1. Preheat oven to 350°F.
2. Beat egg whites with pinch of salt until stiff.
3. Stir in honey.
4. Fold in stirred egg yolks.
5. Mix ground almonds and cornstarch together. Add to egg white mixture and mix gently.
6. Put batter into greased 8-inch springform pan. Bake 20 minutes or till done.
7. Let cake cool. Remove from pan. Place on cake plate. Replace outer ring of springform pan around cake.
8. Place berries on cake (if large, cut in half).
9. Prepare gelatine according to package. Dissolve in heated apple juice.
10. Spoon gelatine over berries. Let set. Remove spring-form ring.
11. Serves 10

### Hints:

- If you're looking for some more summer cake recipes, try this cherry-peach streusel tart! You can even use jarred or canned fruit for this one.

<http://www.quick-german-recipes.com/fruit-torte-recipe.html>