

## Recipe: Tispishti (Walnut Cake)

MARGI LENGA KAHN, SPECIAL FOR THE JEWISH LIGHT  
(Recipe adapted from "Sephardic Flavors," by Joyce Goldstein)

Because this recipe has no flour or dairy, it can be served on Passover. Feel free to substitute blanched ground almonds (almond meal) for the walnuts. The almond meal does not need to be toasted.

### Ingredients

#### *Syrup:*

2 c. granulated sugar

1 c. water

2 tbsp. fresh squeezed lemon juice

1 tbsp. orange-flower water (optional)

#### *Cake:*

Olive oil or butter for oiling pan

10 large eggs, separated

2/3 c. granulated sugar

2 tsp. baking soda

2 tbsp. fresh squeezed orange juice

1tsp. vanilla extract

1 ½ tsp. ground cinnamon

1/8 tsp. ground cloves

Grated zest of 1 medium orange

Grated zest of 1 medium lemon

2 c. finely ground toasted walnuts

1 c. stirred Greek yogurt or whipped cream for garnishing (optional)

Thinly sliced oranges, for serving (optional)

Fresh mint leaves, for garnishing (optional)

### Directions

To make syrup, combine sugar, water, and lemon juice in a small saucepan; bring to a boil, stirring until sugar dissolves. Reduce heat to low and simmer for 8-10 minutes until mixture becomes syrupy. Remove from heat to cool. Once cooled, stir in optional orange-flower, if using. Reserve.

Oil or butter a 10x14x3-inch baking pan. Line the bottom with parchment paper and lightly butter or oil; set aside. Arrange rack in center of oven and preheat oven to 350 degrees.

To make the cake, beat the egg yolks in bowl of a stand mixer until pale yellow. With mixer on, gradually add sugar and beat until thick and pale.

Dissolve baking soda in orange juice and add to egg yolk mixture along with vanilla, cinnamon, and cloves. Beat until combined. Remove bowl from stand and fold in grated zest and all the ground nuts (be sure you have a full 2 c.); set aside.

In another bowl with clean beaters, beat egg whites to stiff peaks. Stir a third of the beaten egg whites into nut mixture above. Carefully fold in remaining egg whites, being careful to not deflate them.

Pour the batter into the prepared pan and bake cake for 22-25 minutes, or until a toothpick inserted in the center comes out clean.

Transfer cake to a cooling rack and let cool for 5 minutes. Using a toothpick or wooden skewer, evenly puncture the top of the cake about 16 times. Drizzle reserved syrup over cake and let cool completely.

Cut cake into squares or triangles and top with a dollop of whipped cream, if using.

Makes 8-10 servings. (Recipe can be easily doubled.)