

# SUNDAY SPECIAL TORTE

Preheat oven to **350°**.

Grease and flour inside bottoms of **three 9-inch layer cake pans**.

Cream together:           **1 cup butter**  
                                      **½ cup sugar**

Beat on high speed for 5 or more minutes, scraping bowl often.

Blend in:                   **5 egg yolks**  
                                  **2 tablespoons milk**  
                                  **1 teaspoon vanilla**  
                                  **½ teaspoon baking powder**  
                                  **½ teaspoon salt**

Beat until thoroughly blended.

Stir in until just blended:   **2 cups sifted flour**

Spread batter evenly in cake pans – it will be very thick.

Top each layer with:       **⅓ cup of raspberry preserves (1 cup total)**

Spread preserves to within 1 inch of edge of each layer.

Beat together:           **5 egg whites**  
                                  **¼ teaspoon salt**

Beat until slight mounds form.

Gradually add:           **1 cup sugar**

Beat well after each addition; continue until soft peaks form.

Fold in:                    **1 ⅓ cups flaked coconut**  
                                  **1 teaspoon vanilla**

Spread ⅓ of egg white mixture over each layer, covering batter completely.

Bake for **35 to 40 minutes**, until light golden brown.

Cool 15 minutes, remove from pans, cool completely on racks.

Beat until stiff:           **½ cup whipping cream**

Fold in:                    **1 cup sour cream**

Spread 40% of cream mixture on bottom layer; add middle layer; spread 40% of cream mixture on middle layer; add third layer; spread remaining cream mixture on top of cake; decorate with dots of additional preserves.

Chill for several hours or overnight before serving.

*Mrs. Leonard Manske of Franklin, Wisconsin,  
was awarded Best of Class, Pies & Desserts Division,  
for this recipe in the 1964 Pillsbury Bake-Off.*