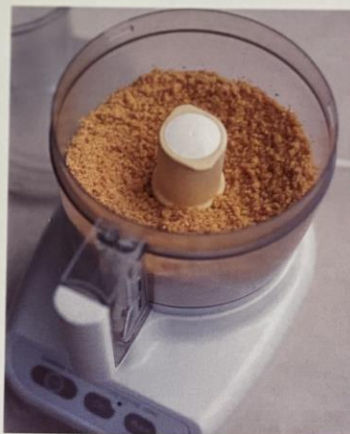




As the final grace note to the Passover meal, a moist apricot torte (above) gets its sweet flavor from finely chopped fruit (above, near right) and a warmed jam glaze (above, far right).



APRICOT TORTE

MAKES 1 TEN-INCH CAKE

- 8 ounces blanched whole almonds, plus $\frac{1}{4}$ cup blanched, sliced almonds, for garnish
- Margarine for pan
- 1 cup granulated sugar, plus more for pan
- 8 ounces dried apricots
- Zest and juice of 1 lemon
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- 8 large eggs, separated
- $\frac{1}{2}$ teaspoon coarse salt
- $\frac{1}{4}$ cup apricot jam

Passover Powdered Sugar (recipe follows)

1. Preheat oven to 325°. Place whole nuts in a single layer on a rimmed baking sheet and sliced nuts in a single layer on another sheet. Toast until golden and aromatic, 8 to 10 minutes. Shake the pans halfway through toasting to make sure nuts brown evenly. Set aside to cool.
2. Grease a 10-inch springform pan with margarine, sprinkle with sugar, and tap out excess; set aside. Place $\frac{1}{4}$ cup sugar, whole almonds, and the apricots in the bowl of a food processor; process until finely chopped, 1 to 2 minutes. Transfer to medium bowl, add lemon zest, cinnamon, nutmeg, and cloves, and stir to combine; set aside. Using an electric mixer fitted with the whisk attachment, whisk egg yolks and $\frac{1}{2}$ cup sugar on

high speed until light and fluffy, 3 to 4 minutes. Transfer batter to large bowl; set aside.

3. Clean and dry the mixer bowl and whisk; use to beat the egg whites with salt and lemon juice until frothy. Slowly add $\frac{1}{4}$ cup sugar, and continue whisking on medium until peaks are stiff but not dry. Fold beaten whites into beaten egg yolks. Add the apricot-and-almond mixture, and fold in until just combined. Pour batter into prepared pan, and bake until torte is golden brown and a cake tester inserted into the middle comes out clean, 50 to 60 minutes. It may be necessary to cover the torte lightly with foil to stop the top from burning. Transfer to a wire rack to cool for 10 minutes. Run a knife around the edge of the torte, and release from pan. Allow to cool completely on the wire rack.
4. Place the apricot jam in a small saucepan over medium heat, and bring to a boil. Remove from heat, and strain. Brush glaze onto cooled torte. Sprinkle with sliced almonds and Passover Powdered Sugar.

PASSOVER POWDERED SUGAR

MAKES 1 CUP

- 1 tablespoon potato starch
- 1 cup granulated sugar

In the bowl of a food processor, combine potato starch and sugar. Process until very powdery and resembling confectioners' sugar, about 2 minutes. Let sugar settle for about 1 minute before removing processor cover.