



## TORTA DELLA NONNA

(Grandmother's Cake)

### Ingredients:

#### For the filling:

- 500 ml. milk
- 2 egg yolks
- 2 tablespoons flour
- 4 tablespoons sugar
- 1 teaspoon vanilla

#### For the dough:

- 300 gr. cake flour
- 150 gr. Butter
- 150 gr. sugar
- 15 gr. pinenuts
- 2 eggs
- 1 teaspoon baking powder
- pinch of salt

### Directions:

Preheat oven to 350 degrees Fahrenheit.

**For the filling:** Beat the egg yolks with the sugar. Then add the flour, milk and vanilla. Mix well. Place over a low flame and stir until the cream thickens.

**For the dough:** In a bowl mix flour, sugar, butter, eggs and salt. Blend in baking powder. Line a spring form pan with parchment paper. Roll out half the dough into a circle and place it in the bottom of the pan. Cover with the filling. Roll out remaining dough and cover the filling.

Sprinkle with pine nuts and bake for 50 minutes.