Blueberry Torte (Ukraine)

7 eggs
1 c. plus 1 Tbsp. sugar
1 c. flour
Oil for greasing pan
8 oz. sour cream
1/3 c. orange juice
2 c. fresh blueberries

Preheat oven to 350°. Separate egg yolks from egg whites. Beat egg whites with 1 cup sugar until stiff. Clean beater and beat egg yolks until ribbons. Fold egg yolks into egg whites. Mix in flour. Pour batter into a greased 9-by-9-inch pan and bake at 350° for 40 minutes, then cool. When cake is cool, slice into 2 layers. Make filling. In a small bowl, mix together sour cream, orange juice, and 1 Tbsp. sugar.

Assemble cake. Place first cake layer on a large plate and cover with 1/2 filling mixture and 1/2 blueberries, spread evenly. Repeat with second cake layer and remaining filling and blueberries.

Makes 9 servings.

Torte filling may be made with chocolate, nuts, or any kind of fruit.

Frida G.