

## Blitzkuchen (Lightning cake)



Preheat oven to 325F/165C

4 T/60 ml butter, soft  
1 cup/240 ml icing sugar  
2 eggs, separated  
1 1/2/350 ml cups flour  
1 1/2 tsp/7.5 ml baking powder  
pinch of salt  
1/2 cup/120 ml milk  
1 tsp/5 ml vanilla  
cinnamon mixed with icing sugar  
1 cup/240 ml walnut pieces

Whip egg whites into stiff peaks

Cream butter and icing sugar, add egg yolks, and beat well. Sift flour, icing sugar, baking powder and salt and add to mixture alternately with milk and vanilla. Fold in the egg whites. Pour batter into greased and floured 9 inch/24cm round glass or metal ring pan. Shake cinnamon and icing sugar over batter and sprinkle with walnut pieces.

Bake about 40 minutes, or until toothpick comes out clean. Will be lightly browned.