

Huguenot Torte (Ozark Pudding)

Makes 8

The recipe is from Stephen and Evie Colbert's cookbook *Does this taste funny? Conny* made this for one of our cookbook dinners. Conny looked up the origin of the name and found that this dish is Ozark Pudding that was served at a Huguenot restaurant in Charleston and is not a French dish at all!



Ingredients:

- 1 tsp. butter
- Granny smith apple - 1 large
- 3/4 cup flour
- 5 tsp. baking powder
- 3/4 tsp. salt
- 4 eggs
- 2 cups sugar
- 2 cups almonds
- 2 $\frac{1}{4}$ tsp. almond extract (divided)
- 2 Tbsp. powdered sugar (divided)
- 1 tsp. ground cinnamon
- 1 cup heavy whipping cream

Equipment

- 8x12" baking dish
- Baking sheet
- Stand mixer with two bowls, with whisk and paddle attachments

Huguenot Torte (Ozark Pudding):

☑	Directions	Time (min)	
	Preheat oven to 325, set out 4 eggs to warm to room temperature, chill a mixing bowl and whisk attachment		
	Grease an 8x12 baking dish with butter	1	16
	Toast 2 cups almonds and then chop	3	
	Peel, core, and slice 1 large Granny Smith apple	3	
	Line the bottom of the dish with sliced apples	2	
	In a bowl, combine 3/4 cup flour, 5 tsp. baking powder, 3/4 tsp. salt	2	
	In a mixer bowl with a paddle attachment, beat 4 eggs. Slowly add 2 cups sugar until fluffy and light yellow	2	
	Turn speed to low and then add the chopped almonds and 2 tsp. almond extract	2	
	Add the flour mixture and beat until just combined. Don't overmix	1	
	Pour the mixture over the apples and bake until crusty and brown on top	45	
	Let stand to cool		20
	In a chilled bowl with a whisk attachment, whip 1 cup heavy cream. Slowly add 1 Tbsp. powdered sugar and 1/4 tsp. almond extract. Whip to form stiff peaks.	5	
	Serve torte with whipped cream		
	Total	1 hr. 26 min.	