



# — Lila's Fruit Torte —

FROM ALISON SUNDHEIM, ART DIRECTOR



I miss this dessert the most of my mom's wealth of recipes. She was a natural cook: find some fruit, make a torte, not big on measuring the fruit, just the stuff that had to be precise, like flour, baking soda, eggs, liquid, etc. There were a lot of recipes which she perfected: banana bread, honey cake, flourless chocolate cake, and all kinds of biscotti. She was always adding to her dinner repertoire from classics like soufflés to international dishes with all kinds of spices, too, which was unusual for someone from her generation. Her cooking for the family was just one kind of love she gave us.

## INGREDIENTS

3/4 to 1 cup sugar  
(depending on fruit sweetness)

1/2 cup butter (1 stick)

1 cup flour sifted

1 teaspoon baking powder

2 eggs

Topping: sprinkle 1 teaspoon  
cinnamon and 2 sugar (to taste)

## FRUIT

Choose plums, or peaches  
(in season preferable)

12 pitted plums cut in halves  
(24 pieces)

— OR —

6 peeled and pitted peaches cut  
into 1/4 slices (24 pieces)

## EQUIPMENT

9-inch spring form pan or equivalent  
size, bowl and mixer

## YIELDS

9 good slices

## STEP-BY-STEP RECIPE

- 1 | Preheat oven to 350°.
- 2 | Cream sugar, butter in bowl.
- 3 | Add sifted flour with baking powder to bowl.
- 4 | Add 2 eggs; cream together.
- 5 | Butter 9" spring form and spoon in batter mixture.
- 6 | Place fruit on top (plums or peaches upside down).
- 7 | Sprinkle cinnamon and some sugar on top.
- 8 | Check torte after 45 minutes; can bake up to 1 hour.
- 9 | Remove and cool; refrigerate or freeze if desired. Or cool and serve plain or with whipped cream.

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Adler Branding & Marketing  
575 Eighth Avenue, 11th Floor, New York, NY 10018 | 212.863.4100

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