Grandma’s Almond Cake  
Translated from the original German with modifications for baking in the USA by her granddaughter Martina Wells.

**An almond cake with a slice removed and served on a porcelain plate with a fork.For batter (makes two layers):**

½ cup granulated sugar

9 tablespoons butter (1 stick plus 1 tablespoon)

4 egg yolks

1 ¼ cups flour

1/3 teaspoon double acting baking powder

**For topping**:

4 egg whites

1 cup sugar

½ cup sliced almonds (the thin-sliced kind, unblanched)

**For filling:**

2 cups whipping cream

¼ teaspoon vanilla extract

1 tablespoon sugar

Two 11-oz. cans of mandarin oranges, drained.

Preheat oven to 350°F. Butter and flour two 9” cake pans.

In a large bowl, cream butter and sugar together until uniform. Mix in the egg yolks. In another bowl, mix the flour and baking powder together, then add to sugar mixture. Divide batter in half and spread into prepared pans.

In a small bowl, beat egg whites until fluffy. Add 1 cup of sugar gradually and continue beating until stiff. Divide in half and spread on top of batter in pans. Sprinkle ¼ cup of sliced almonds over each layer. Bake at 350°F for 30 minutes. Let cool completely in pans, then turn the cakes out onto a rack.

Once the cake has cooled, whip the cream with the vanilla extract and sugar. Mix in half of the drained mandarin oranges. Place one layer on a plate. Arrange the other half of the mandarin oranges on this layer. Spread the whipped cream filling over this layer. Cut the top layer into 8 pieces, then reassemble it on top of the other one— otherwise the filling gets pressed out when cut.

**Notes**:

This cake is very similar to a traditional German recipe that is sometimes called “Himmelstochter” or “Heaven’s Daughter”.

In Europe, bakers often use sugar infused with vanilla to give flavor to their baked goods. We have substituted vanilla extract here instead, as it is more common in the US.

The original recipe calls for a “whipping cream stabilizer,” which is not commonly found in the US. We have eliminated it from the recipe. This may affect the longevity of the cake—but this delicious treat probably won’t last long anyway!