



Ingredients

6 eggs

1 ½ cups sugar

2 ½ tablespoons flour

1 teaspoon baking soda

3 cups ground pecans

2 cups heavy cream

1 teaspoon vanilla

What To Do:

Preheat oven to 350-degrees.

Separate the eggs then beat by hand the yolks, gradually adding the sugar, for 15 minutes. Sift together flour and baking powder and gradually add it to the egg mixture. Stir in 3 cups ground pecans. Beat egg whites until stiff peaks form then fold into cake mixture. Use solid shortening to generously grease two layer pans, coat with flour, and shake out excess. Bake at 350 degrees, for 30 minutes or until it tests done (with a cleanly removed toothpick) and let it cool.

Whip 2 or 3 cups heavy cream flavored with vanilla to taste and spread the whipped cream thickly between the cake layers, and on the side, and top. Sprinkle the top with ground pecans.