

Walnut Torte with Coffee Whipped Cream

Yield: 8 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-walnut-torte-recipe>

Ingredients:

- 1 cup walnuts about 5 ounces
- 4 large eggs separated
- 1/2 cup sugar
- 1 cup heavy whipping cream chilled
- 3 tablespoons powdered sugar
- 1 teaspoon instant coffee crystals dissolved in 2 teaspoons heavy whipping cream
- 3/4 teaspoon vanilla extract
- walnut halves

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 145 milligrams
4. Fat: 24 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 9 grams
8. Sodium: 45 milligrams
9. Sugar: 16 grams

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