

Sand Cake
(Torta Sabbiosa)

INGREDIENTS:

Servings: 8 people

Soft butter	8 oz + 2 tbs
White, all-purpose flour	5 oz
Fine cornmeal	5 oz
Potato starch	5 oz
Baking powder	1 tbs
Salt	pinch
Sugar	5 oz
Eggs	2
Vanilla extract	1 tsp
Orange liqueur	1 tsp
Confectioners' sugar	

TOOLS:

Large bowls
Electric mixer
Flour sifter
Cake tin (10 in round)
Spatula

PREPARATION:

Preheat the oven to 350_ F.
Grease the cake tin with some butter.

Sift together the flour, cornmeal, potato starch, baking powder, and salt. In another bowl, cream the butter and sugar, mixing it until it is light and fluffy.

Separate the eggs. Add the egg yolks, one at a time, to the butter mixture, stirring well after each addition. Add the vanilla and the liqueur. Gradually add the flour mixture.

In a separate bowl, beat the egg whites until they form soft peaks. Gently fold in half the egg whites to the batter. Fold in the rest of the egg whites.

Place the dough in the cake tin, smoothing it out with a spatula. Bake for 30 minutes, or until a toothpick comes out clean. When done, allow the cake to cool in the pan. Unmould, sprinkle with confectioners' sugar and serve.