**Nut cake (Recipe for big form)**

**PIE:**

**300g of flour**

**300g margarine (or butter)**

**3 yolks**

**2 tablespoons of cold water**

Chop all ingredients with a knife and knead the dough.

Divide the dough into 2 parts.

**Nut mass (center):**

**9 yolks**

**380g of powdered sugar**

**300g of ground nuts (walnuts)**

- Whip egg yolks with sugar until white, add nuts. Beat the egg whites until stiff and add them to the rest. Mix gently.

- Put 1 part of the dough on the mold, put the nut mass on it and put the second part of the dough on top.

- Bake together. When it cools down, sprinkle with powdered sugar.