

Napoleon Torte

Marlies and Hank Patkau

NAPOLEON TORTE

1/2 cup margarine
1/2 cup sugar
1 egg
1/3 cup milk
2 tsp baking powder
Flour

Filling:
3 cups milk, scalded
3/4 cup flour
1 1/2 cups sugar
4 egg yolks
1/3 cup butter
1 1/4 cups milk
1 tsp vanilla

Cream margarine and sugar. Add egg and milk. Mix thoroughly, add baking powder and enough flour to make a soft dough that can be easily rolled. Roll quite thin. Cut in circles about the size of a medium plate. Prick with fork. Bake on cookie sheets at 375°F till light brown. Yield: About 10. When cool, pile in layers with the filling.

Filling: Mix flour and sugar together, then add the 1 1/4 cups milk. Stir this into the scalded milk, cook until thickened. Remove from heat, mix in the egg yolks, butter and vanilla. You can cover with a layer of whipped cream if you like.

This Napoleon torte was a favorite dessert for my Oma Friesen. She made it every year for her birthday which was Dec. 29. She invited all her nieces + nephews (with families) for Phaoa.

Since she lived with us in our growing up years we got to host the large birthday party. Often happened to be the coldest day of the month.

Marlies (Isaac) Patkau