

# Adaptable Shabbat Torte (Parve)

Prep: 15 mins

Cook: 60 mins

leave margarine out to soften: 6 hrs

Total: 7 hrs 15 mins

Servings: 8 servings

## Ingredients

- 1/2 cup canola oil (or 1/2 cup stick margarine, softened)
- 1 cup [sugar](#)
- 2 eggs
- 1 cup flour
- 1 teaspoon [baking powder](#)
- 1 teaspoon salt
- 1 pint blueberries
- Garnish: [lemon juice](#) (to taste)
- Garnish: [cinnamon](#) (to taste)
- Garnish: sugar (to taste)

## Steps to Make It

1. Gather the ingredients.
2. Preheat oven to 350 F / 180 C. Spray a 9-inch springform (8-inch can also work) with non-stick cooking spray.
3. In a mixing bowl, add cream oil (or margarine) and sugar.
4. Blend in eggs.
5. In a small bowl, mix flour, baking powder and salt together.
6. Add to the cake batter.
7. Place batter in the springform pan.
8. Cover the batter with fruit.
9. Sprinkle top with lemon juice, cinnamon and sugar according to taste.
10. Bake for 1 hour.
11. Serve topped with pareve whipped cream or pareve ices (lemon or coconut ices go especially well).

## Tip

- You can use frozen and canned fruit instead of fresh fruit. However, drain them and add a Tbsp. of flour to the topping with the canned and frozen fruit to absorb the juices.

## Recipe Variations

Instead of blueberries, you can use:

- 12 plums or 12 apricots, halved
- 3 to 4 apples, sliced
- 3 to 4 peaches, sliced
- or a mixture of these fruits