

Chocolate Walnut Truffle Cake

Epicurious (Gourmet, 1998)

Tarla Fallgatter, cooking instructor



BASE:

- 1/2 stick unsalted butter (1/4 cup)
- 2 tablespoons unsweetened cocoa powder
- 1/4 cup packed light brown sugar
- 2 tablespoons all-purpose flour
- 3/4 cup walnuts, finely chopped
- 1 large egg
- 2 teaspoons vanilla

FILLING:

- 1 1/2 cups walnuts
- 1/2 stick unsalted butter (1/4 cup)
- 1 cup packed light brown sugar
- 1/4 cup honey
- 1/4 cup heavy cream
- 1 teaspoon vanilla
- 1 teaspoon fresh lemon juice

GANACHE:

- 1 1/4 cups heavy cream
- 1 pound bittersweet chocolate (not unsweetened) or semisweet chocolate, use good quality

Per Serving (excluding unknown items): 634 Calories; 53g Fat (68.4% calories from fat); 11g Protein; 44g Carbohydrate; 7g Dietary Fiber; 79mg Cholesterol; 33mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 10 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Preheat oven to 350°F and butter a 9-inch springform pan.
2. Make base: In a small saucepan melt butter and stir in cocoa powder. Remove pan from heat and add brown sugar, stirring until dissolved. Stir in flour, walnuts, egg, and vanilla and spread batter evenly in springform pan. Bake base in middle of oven 10 minutes, or just until firm, and transfer to a rack to cool.
3. Make filling: Arrange walnuts in one layer on top of base. In a small heavy saucepan combine butter, brown sugar, and honey and cook over moderate heat, stirring occasionally, 8 to 10 minutes, or until a candy thermometer registers 280°F. Remove pan from heat and add cream, vanilla, and lemon juice, stirring until smooth. Cool mixture to room temperature and pour over walnuts, spreading evenly.
4. Make ganache: In a saucepan bring cream just to a boil. Finely chop chocolate. Put chocolate in a metal bowl and pour hot cream over it, stirring until smooth. Cool ganache to room temperature and beat with an electric mixer until it just holds soft peaks (do not overbeat or it will become grainy).
5. Spread ganache evenly over filling. Chill cake, covered, at least 4 hours and up to 1 day.
6. Run a thin knife around edge of cake and remove side of pan. With a large spatula transfer cake to a plate and let stand at room temperature 30 minutes before serving.