

Sour Cherry Chocolate Torte

Maida Heatter's Book of Great Chocolate Desserts



24 ounces canned cherries, tart (sour) red cherries packed in water (it needs to yield: scant 2 cups)

6 ounces semisweet chocolate

1/2 cup almonds, ground very fine or use almond flour

1/8 cup almond flour, for dusting the pan

6 ounces unsalted butter

1 teaspoon vanilla extract

1/2 teaspoon almond extract

2/3 cup sugar

3 large eggs

2/3 cup all-purpose flour, scant

3/4 cup heavy cream

3 tablespoons confectioner's sugar

1 tablespoon Kirsch

Per Serving (excluding unknown items): 370 Calories; 19g Fat (44.4% calories from fat); 7g Protein; 47g Carbohydrate; 2g Dietary Fiber; 88mg Cholesterol; 46mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

NOTE: Trader Joe's Morello cherries packed in water (sweetened some) is a 24-ounce jar. It yielded about 2 1/4 cups of drained cherries.

1. Preheat oven to 350°F, butter a 9" spring-form pan dust with ground almonds (or fine, dry unseasoned bread crumbs), shake out extra, set aside.
2. Drain cherries, then spread in a single layer on several thicknesses of paper towel, while you continue to prepare the torte. Measure out a scant 2 cups to add to the cake.
3. Melt chocolate in double boiler or microwave. Watch carefully, don't allow any water to get in the chocolate or it will seize.
4. Cream the butter, add extracts and sugar, beat well; add eggs one at a time beating after each until mixed. On low, add chocolate, beat until mixed, add almonds (flour), then all-purpose flour, mixing just until incorporated.
5. Spread about half or a little more of the batter into the pan (it is thick, using an offset spatula helps) place cherries one at a time over batter in a single layer (they can touch the sides) then spoon and spread the remaining batter over the cherries. Going slow helps prevent pull up.
6. Bake cake 50 minutes - the cake will be dry and crusty on top and a toothpick will come out clean. Cool for 15 minutes on a rack, then remove springform side, let stand until almost cool (to serve warm this is about 30 minutes). Use a long pastry spatula to loosen cake from the cake bottom and slide off onto serving platter. Or cover cake with a rack and flip over, remove pan bottom - you may need to slip a thin spatula between the torte and pan bottom to loosen, cover cake with serving plate and flip back over.
7. Whip cream with sugar and kirsch and serve each slice with a large dollop of whipped cream.