

Chocolate Citrus Almond Torte

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Source: Adapted from a recipe in Sunset, JANUARY 2007



1 1/4 cups almond meal (or pulse whole almonds to a fine meal)
8 ounces bittersweet chocolate, coarsely chopped
1/2 cup unsweetened cocoa powder, plus more for dusting cake
6 large eggs, separated
1 cup sugar
1/4 cup orange juice, frozen concentrate
1/4 cup water
1 tablespoon orange zest, grated fresh
2 teaspoons lemon zest, grated fresh
14 tablespoons butter, melted
1/2 teaspoon salt

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 594 Calories; 44g Fat (60.9% calories from fat); 18g Protein; 46g Carbohydrate; 6g Dietary Fiber; 213mg Cholesterol; 398mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 0 Fruit; 7 1/2 Fat; 1 1/2 Other Carbohydrates.

**Carolyn T's
Main Cookbook**

Servings: 8

Notes: Original recipe calls for 1/2 cup orange juice - I decided to use the concentrate to give it a bit of punch. I think this could probably serve 10 people, not 8.

Description:

1. Preheat oven to 350°. Coat a 10-in. springform pan with cooking spray.
2. In a food processor, pulse almonds and bittersweet chocolate until finely ground. Add cocoa and pulse to combine.
3. In a medium bowl, whisk together egg yolks, sugar, orange juice concentrate and water, orange zest, and lemon zest until the mixture is thick and pale. Beat in the chocolate-almond mixture and melted butter.
4. In a clean bowl with clean beaters, beat egg whites and salt until stiff peaks form; do not overbeat.
5. Gently fold whites into chocolate mixture, then pour into the prepared pan.
6. Bake until cake pulls away from edges of pan and top is well browned, about 50 minutes. Let cool completely on a rack. To serve, run a knife around cake, release pan, and cut cake into wedges. Garnish with a light dusting of cocoa powder if you like. Or serve with a large dollop of lightly sweetened whipped cream. Best if eaten the same day as baked.