

Mexican Chocolate Almond Torte

A Phillis Carey recipe

Internet address:



CAKE:

- 1 2/3 cups sliced almonds, toasted (or use almond meal, not flour)
- 4 1/2 ounces semisweet chocolate, chopped
- 2 1/2 teaspoons orange zest
- 1 teaspoon ground cinnamon
- 5 large eggs, separated
- 6 tablespoons sugar
- 1 pinch cream of tartar

CHOCOLATE SAUCE:

- 4 ounces semisweet chocolate, chopped
- 2 tablespoons light corn syrup
- 1/2 cup half and half
- 1/4 teaspoon ground cinnamon

WHIPPED CREAM:

- 1 cup heavy cream, well chilled
- 3 tablespoons sugar
- 1/2 teaspoon ground cinnamon (either added to the cream, or sprinkled on top of each serving)

Servings: 8

1. **CAKE:** Preheat oven to 350°F. Line bottom of an 8-inch round cake pan with parchment paper. Cut paper to fit exactly. If using almonds, finely grind them with the chocolate, orange zest and cinnamon in the bowl of a food processor.
2. In the bowl of an electric mixer, beat egg yolks and 3 T. of the sugar until light yellow and slightly thickened, about 3 minutes. Stir in the nut mixture - it will be very thick and the color will change to a much lighter one.
3. Whip egg whites with a pinch of cream of tartar to soft peaks. Then add remaining 3 T. sugar, one tablespoon at a time, and beat until egg whites are stiff. Mix half the whites into the chocolate mixture (to "lighten" the thick batter) then gently fold in the remaining whites until nearly all the egg-white-streaks are gone.
4. Pour batter into prepared cake pan. Bake until cake tester inserted in the center comes out clean, about 30 minutes. Cool cake on a rack in the pan, then turn out and remove parchment paper from the bottom.
5. **SAUCE:** Heat corn syrup and half and half until warm. Add chocolate and cinnamon; heat over VERY low heat until chocolate melts, stirring constantly. Cool.
6. Whip cream with sugar. Cut cake into wedges and drizzle with warmed chocolate sauce (reheat in microwave on very low power setting), then top with whipped cream. Sprinkle cinnamon on top to serve, or you can add the cinnamon to the whipped cream.

Yield: 1 cake

Per Serving (excluding unknown items): 560 Calories; 41g Fat (61.5% calories from fat); 12g Protein; 45g Carbohydrate; 2g Dietary Fiber; 179mg Cholesterol; 74mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 1/2 Fat; 2 1/2 Other Carbohydrates.

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