Bittersweet Chocolate Dried Cranberry Sponge Cake

Tarla Fallgatter, 2015



1 stick unsalted butter
7 ounces bittersweet chocolate, chopped
1 cup dried cranberries, or dried cherries
1/4 cup bourbon, or water or brandy
1/4 cup pecans, toasted
2 tablespoons flour
3 large eggs, separated
1/2 cup packed light brown sugar (for the egg yolks)
2 tablespoons sugar (for the egg whites)
sifted powdered sugar
1/2 cup heavy cream, beaten with a little sugar and vanilla

Per Serving (excluding unknown items): 337 Calories; 28g Fat (70.9% calories from fat); 5g Protein; 21g Carbohydrate; 3g Dietary Fiber; 105mg Cholesterol; 34mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. Place oven rack in middle position and preheat to 350F. Line a 10-inch round pan with a removable bottom with parchment and butter the parchment. Pulse pecans and flour together in a food processor until finely ground. Set aside.
2. Simmer cranberries in the bourbon in a small pan over low heat until cranberries are tender and bourbon is absorbed – about 5 minutes. Remove from the heat and set aside. Melt chocolate and butter in a bowl set over simmering water until completely melted and smooth. Remove from heat and let cool slightly.
3. Beat yolks and brown sugar until thick. Add the chocolate mixture and fold in. Beat whites until soft peaks, add sugar and beat until fairly stiff. Fold one third of whites into chocolate mixture along with the dried cranberries and pecan mixture just to lighten; fold in remainder gently. Turn batter into prepared pan and bake about 25 minutes or until firm. Let cool slightly. Run a knife around the inside edge of the pan. Remove the ring and transfer cake (off the parchment paper) to a platter. Dust with sifted powdered sugar and serve with whipped cream.