

CHOCOLATE TORTE

SOURCE: PRUDENTIAL LIFESTYLES COOKING (Carol Miller, Bethesda ME)

INGREDIENTS:

For torte:

8 eggs, separated	1 1/4 C sugar
3/4 C all-purpose flour	1/4 C fine dry breadcrumbs
2 oz (2 squares) grated semisweet chocolate	1/4 tsp salt
1 1/2 tsp vanilla extract	

For cream filling:

1/2 C whipping cream	1/4 C ground almonds
3 TBS sugar	

For frosting:

4 oz (4 squares) unsweetened chocolate	3 TBS butter
1 TBS brandy OR 1 tsp vanilla	2-3 TBS milk
2 - 2 1/2 C confectioners' sugar	Chopped almonds, to coat cake

DIRECTIONS:

For torte: Beat egg yolks till thick/lemon-colored - gradually beat in sugar - set aside. Combine flour, bread crumbs & salt - add chocolate & mix thoroughly, but lightly - add flour mixture to egg yolk mixture in 4 portions, folding till well-mixed after each addition - set aside. With clean beaters, beat egg whites with vanilla extract till stiff (but not dry) peaks are formed. Stir 1 C of beaten egg whites into yolk batter (makes batter less stiff for folding). Gently fold in remaining beaten egg whites - turn into well-greased/parchment-lined 9" or 10" spring-form pan or deep round layer cake pan. Bake 50-60 minutes at 325° F. Remove from pan & cool completely. Split cake in half & set aside.

For cream filling: Whip the cream - fold in almonds & sugar. Spread all the filling on bottom half of cake - replace top.

For frosting: Melt chocolate & butter together in saucepan (low - medium heat) - remove from heat - stir in brandy (or vanilla) - add sugar & milk, mixing till frosting is of spreading consistency (work quickly, as frosting sets up fast) - frost sides & top of cake. Press chopped almonds around sides of cake. Refrigerate 4 hours or longer to let flavors meld.

Yield: 20 servings