

## Double Dark Chocolate Excess

SOURCE: The Splendid Table ([www.splendidtable.org](http://www.splendidtable.org))

*2 kinds of chocolate, dark cocoa, intense vanilla & coffee + a crunch of almond turn a fine chocolate cake into an opulent one. Serve with a dollop of whipped cream. The cake keeps beautifully for 3 days - in fact, I think its flavors mellow with time.*

- \* 6 oz bittersweet chocolate (Lindt Excellence, Valrhona, or Callebaut)
- \* 2 oz unsweetened chocolate
- \* 1 stick (4 oz) unsalted butter
- \* 3 TBS strong espresso coffee
- \* 1/4 tsp almond extract
- \* 1 TBS vanilla extract
- \* 4 large eggs
- \* 1 1/3 C sugar
- \* 1/4 C unsweetened cocoa
- \* Generous pinch salt
- \* 1/2 C toasted blanched whole almonds, coarsely chopped
- \* 1/4 C flour
- \* 1 C heavy cream, whipped

1. Preheat oven to 375°F. Line bottom of 8" spring-form pan with a round of parchment or waxed paper.
2. Melt chocolates & butter in small stainless-steel bowl set in small saucepan of simmering water. Stir in coffee, vanilla & almond - cool to room temperature.
3. With plastic spatula, beat together eggs, sugar, cocoa & salt till creamy. Stir in almonds, flour & chocolate till smooth. Pour into pan & bake 35 minutes, or till a knife inserted in center comes out with a few streaks.
4. Cool on cake rack, then release sides of spring-form & set cake on cake plate. Cut into small slivers & serve with dollop of whipped cream.

Makes one 8" cake - serves 6-8