

Chocolate-Almond Torte with Chocolate Glaze, Take 2

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CAKE

8 oz. whole almonds (about 1 1/2 c), toasted
1 c sugar, divided
8 oz. 60% to 65% bittersweet chocolate, chopped
1/2 c unsalted butter or margarine
6 eggs, separated
1 tsp vanilla extract
1/4 tsp kosher salt

GLAZE

2 tbsp coffee-flavored liqueur or strong coffee
2 tbsp water
1 tbsp light corn syrup
6 oz. 60% to 65% bittersweet chocolate, chopped

Heat oven to 350°F.

Blanch the nuts by submerging them in boiling water about 3 minutes. Cool enough to handle; peel by pinching the skins off.

Toast almonds in the oven until fragrant and browning.

Melt 8 oz. chocolate and butter in medium saucepan over very low heat, stirring frequently until smooth. Cool until warm, not hot.

Process almonds and 1/4 cup of the sugar in blender until almonds are finely ground.

Beat egg yolks and remaining 3/4 cup sugar in large bowl at medium speed 2 minutes or until pale yellow and thick.

Beat in vanilla. At low speed, beat in chocolate mixture until blended.

Beat in ground almonds.

Beat egg whites and salt in another large bowl at medium-high speed until stiff but not dry peaks form.

Fold whites into chocolate mixture in three parts.

Butter a 9-inch springform pan. Pour batter into pan.

Bake 40 to 43 minutes or until top crust is firm when touched and center is moist but not liquid. (Don't overbake.) Top crust may crack slightly. Place on wire rack; immediately run knife around inside of pan to loosen cake from sides.

Cool completely in pan. Remove pan sides. (Cake can be made 1 day ahead. Cover loosely and store at room temperature.)

Meanwhile, combine coffee, water and corn syrup in small bowl.

Melt 6 oz. chocolate in medium heatproof bowl set over saucepan of simmering water (bowl should not touch water), stirring frequently until melted and smooth.

Remove bowl from saucepan; whisk in corn syrup mixture.

Spread over cake, allowing glaze to drip down sides.

Let stand 45 minutes or until set.