

Passover Cake

Recipe excerpted from Chocolate Holidays: Unforgettable Desserts for Every Season by Alice Medrich (Artisan Books), copyright © 2005.

Prep 30 minutes plus cooling

Bake about 35 minutes

Makes 12 servings

1/4 cup blanched whole almonds
3 tablespoons matzo cake meal
9 ounces bittersweet or semisweet
chocolate, broken into pieces
1 cup unsalted butter (2 sticks)
6 large eggs, separated
2/3 cup granulated sugar
1 1/2 teaspoons grated orange peel
1/3 cup packed light brown sugar
Salt
Confectioners' sugar for dusting

1. Preheat oven to 375°F. In food processor with knife blade attached, pulse almonds and matzo meal until almonds are finely ground.
2. In microwave-safe bowl, combine chocolate and butter. Heat in micro-wave oven on Medium (50% power) 1 minute, stirring once. Microwave 30 to 60 seconds longer; stir until melted and smooth. Cool slightly.
3. In medium bowl, with mixer on medium speed, beat egg whites until foamy. Increase speed to high; gradually beat in 1/3 cup granulated sugar until stiff peaks form.
4. To large bowl, add yolks, peel, brown sugar, 1/8 teaspoon salt, and remaining 1/3 cup granulated sugar. Using same beaters, and with mixer on high speed, beat mixture 2 minutes or until pale and thick. On low speed, beat in chocolate mixture.
5. Fold almond mixture and one-fourth of egg whites into egg-yolk mixture. Fold in remaining whites.
6. Transfer batter to ungreased 9-inch spring-form pan. Bake 35 to 40 minutes or until toothpick inserted 1 1/2 inches from edge comes out almost clean (top of cake may crack). Cool cake in pan on wire rack.
7. To serve, run knife around side of cake to loosen from pan. Remove side of pan; transfer cake to serving plate. Sprinkle cake with confectioners' sugar (if not for Passover).

Editor's Note: If you like, prepare cake through step 6 up to 3 days in advance. Refrigerate until 30 minutes before serving. ~