

FROM EPISODE 316: AMAZING ONE-LAYER CAKES



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This flourless chocolate cake from Capri, Italy (where it is called torta caprese), gets its rich, almost brownie-like texture from ground almonds and a generous amount of egg. Before grinding the nuts, we toast them to intensify their flavor and accentuate the deep, roasted notes of the chocolate. We preferred the cake made with bittersweet chocolate containing 70 to 80 percent cocoa solids. You can, of course, use a lighter, sweeter bittersweet chocolate, but the cake will have less chocolate intensity. Serve slices warm or at room temperature dolloped with unsweetened whipped cream.

Don't forget the reduce the oven to 300°F after toasting the almonds. Also, don't overbake the cake or its texture will be dry and tough. Whereas most cakes are done when a toothpick inserted at the center comes out clean, a toothpick inserted into this one should come out with sticky, fudgey crumbs, similar to brownies.

Caprese Chocolate and Almond Torte

Start to finish: 1 hour 10 minutes (20 minutes active) | Servings: 10

INGREDIENTS

233 grams (2⅓ cups) sliced almonds
 5 large eggs
 2 teaspoons vanilla extract
 8 ounces bittersweet chocolate (see note), roughly chopped
 199 grams (1 cup) packed dark brown sugar
 1 teaspoon kosher salt

INSTRUCTIONS

Heat the oven to 350°F with a rack in the middle position. Spread the almonds in an even layer on a rimmed baking sheet and toast in the oven until golden brown, 8 to 10 minutes, stirring once about halfway through. Cool to room temperature.

While the almonds cool, reduce the oven to 300°F. Mist the bottom and sides of 9-inch round cake pan with cooking spray, line the bottom with kitchen parchment, then mist the parchment. Crack the eggs into a liquid measuring cup and add the vanilla; set aside.

In a food processor, process 185 grams (2 cups) of the almonds until finely ground, 20 to 30 seconds. Add the chocolate and pulse until the chocolate is finely ground, 10 to 15 pulses. Add the sugar and salt, then process until well combined, about 30 seconds, scraping the bowl as needed. With the machine running, gradually pour in the egg mixture. Continue processing until the batter is smooth and homogenous, about another 15 to 20 seconds. Remove the blade and scrape the bowl.

Pour the batter into the prepared pan, then sprinkle evenly with the remaining 48 grams (⅓ cup) almonds. Bake until the center feels firm when gently pressed and a toothpick inserted at the center comes out with moist, fudgey crumbs attached, 30 to 35 minutes.

Let cool in the pan on a wire rack for 30 minutes. Run a knife around the sides of the cake, then invert onto a rack. Peel off the parchment and reinvert the cake onto a platter. Serve warm or at room temperature.