

# Bittersweet Chocolate with Almonds Day

**Directions:** Try this bittersweet Chocolate–almond cake recipe

## Ingredients

- 1 stick of unsalted butter
- 2 Tablespoons of unsweetened cocoa
- 3/4 cup of sliced almonds
- 6 double amaretti cookies
- 1/3 cup of sugar
- 1/4 cup of fine sea salt
- 3 large eggs
- 4oz of melted chocolate
- 2 ounces of chopped bittersweet chocolate
- 1/4 cup heavy cream
- 1 tablespoon sugar
- 1 tablespoon water
- 2 double amaretti cookies crushed

## Directions

- Center a rack in the oven, and preheat to 350. Butter an 8-inch cake pan, line the bottom with parchment paper, butter the paper and dust the interior with cocoa powder; tap out the excess.
- Put the almonds, amaretti, sugar, cocoa and salt into a food processor, and process in short spurts, until the almonds and cookies are finely ground. Add butter and eggs, and process for about 2 minutes, until the mixture is homogeneous. Add the melted chocolate a little at a time, pulsing after each addition. Then pour the batter into the pan. Rap the pan against the counter a few times, to break the largest bubbles in the batter.
- Bake the cake for 25 to 30 minutes. Let the cake rest on a rack for 15 minutes. Remove the cake from the pan and let cool to room temperature
- To make the glaze: Put the chocolate in a heatproof measuring cup with a spout or in a bowl. Bring the cream, sugar and water to a boil in a saucepan. Pour the cream over the chocolate, and stir gently until you have a smooth glaze.
- Pour the glaze over the cake, and spread it over the top. Sprinkle over the crushed amaretti. Refrigerate for at least 30 minutes to set the glaze. Serve the cake slightly chilled or at room temperature.