



Almond Chocolate Torte with Raspberry Sauce

Ingredients:

- 2½ cups blanched whole almonds, lightly toasted
- 9 squares (1 oz. each) semi-sweet chocolate
- ¼ cup butter
- 6 eggs, beaten
- ¾ cup sugar
- 2 tablespoons flour
- ¼ cup brandy
- Fudge Glaze (recipe follows)
- Raspberry Sauce (recipe follows)

Directions:

- In food processor or blender, process 1 cup of the almonds until finely ground.
- Generously grease 9-inch round cake pan; sprinkle with 2 tablespoons ground almonds.
- In top of double boiler, melt chocolate and butter over simmering water, blending thoroughly; cool slightly.
- In large bowl, beat eggs and sugar. Gradually beat in chocolate mixture. Add flour, remaining ground almonds and brandy; mix well. Pour batter into prepared pan.
- Bake in preheated 350° oven for 25 minutes or until toothpick inserted into center comes out almost clean.
- Let cool in pan on wire rack 10 minutes. Loosen edge; remove from pan. Cool completely on wire rack.
- Prepare Fudge Glaze. Place torte on wire rack over sheet of waxed paper. Pour Fudge Glaze over torte, spreading over top and sides with spatula. Carefully transfer torte to serving plate; let glaze set.

- Prepare Raspberry Sauce; set aside.
- Arrange remaining $1 \frac{1}{2}$ cups whole almonds, points toward center, in circle around outer edge of torte. Working towards center, repeat circles, overlapping almonds slightly. To serve, pour small amount of Raspberry Sauce on each serving plate; top with slice of torte.

Fudge Glaze: In small saucepan, combine 6 tablespoons water and 3 tablespoons sugar. Simmer over low heat until sugar dissolves. Stir in 3 squares (1 oz. each) semi-sweet chocolate and 1 tablespoon brandy. Heat, stirring occasionally, until chocolate melts and glaze coats back of spoon.

Raspberry Sauce: In food processor or blender, puree 2 pkgs. (10 oz. each) thawed frozen raspberries. Strain raspberry puree through a fine sieve to remove seeds. Stir in sugar to taste.

Yield: 10 - 12 servings