

Chocolate Cake



Ingredients:

*7 oz semisweet chocolate
1 stick butter or margarine
2/3 c sugar (divided into two 1/3
c portions)
6 eggs, separated
3/4 c (4oz) blanched almonds,
finely chop*

Directions:

In the top of a double broiler, melt the chocolate over hot water on medium-low heat. Make sure that the water in the bottom of the double-broiler does not touch the top pan with the chocolate. In a medium-sized bowl, cream the butter or margarine with 1/3 c of sugar. Add the egg yolks and beat at high speed until fluffy. Add the melted chocolate and almonds. Mix well. In a separate bowl, beat the egg whites stiff with remaining 1/3 c of sugar. With a rubber spatula, fold the stiffly beaten egg whites into the chocolate batter. Reserve 1/2 c of the batter. Pour the remaining batter into a nongreased 8-inch spring-form pan. Preheat oven to 325 degrees. Bake for 30 minutes. Cake is done when a toothpick inserted into the center, comes out clean. When cool, run a knife around the edge and remove the frame. Pour the reserved uncooked batter over the top of the cake and chill. Garnish with chocolate shavings. Serves 6 to 8.