

HOTMAIL
TIPCHECK ALL OF YOUR
EMAIL USING HOTMAIL

hotmail

Read Message
In-BoxRELATED: [Dictionary](#)
[Thesaurus](#)

Date: Tue, 29 Sep 1998 10:36:21 +0000
Reply-To: lhjkitchen@LHJ.COM
From: LHJ Kitchen <lhjkitchen@LHJ.COM> [Save Address](#) [Block Sender](#)
Subject: Chocolate Almond Torte With Raspberries From LHJ
To: LHJRECIPE@MEDIA.TEAMNET.NET

CHOCOLATE ALMOND TORTE WITH RASPBERRIES FROM LHJ ONLINE

<http://www.lhj.com>

The key to reducing the fat in this tasty dessert is using both chocolate and cocoa. This tender cake has a crackly top, so invert it to serve. A small piece is very satisfying.

Prep time: 30 minutes
Baking time: 30 minutes
Degree of difficulty: Easy
Low-fat
Low-calorie
Microwave

1 cup sugar, divided
1/2 cup sifted unsweetened cocoa
1/2 cup boiling water
3 ounces semisweet chocolate squares
2 tablespoons brandy
1/8 teaspoon almond extract
2 large egg yolks
4 large egg whites
1/4 teaspoon cream of tartar
3 tablespoons flour
1/4 cup blanched ground almonds
1/4 cup red currant jelly, melted
1 pint fresh raspberries, for garnish
Confectioners' sugar

1. Heat oven to 375°F. Line bottom of 8x3-inch springform pan with wax paper. Lightly coat with nonstick vegetable cooking spray.
2. Combine 3/4 cup sugar and the cocoa in microwaveproof bowl. Gradually stir in water to make a smooth paste. Chop chocolate and stir in. If not completely melted, microwave on Medium (50% power) 1 to 1 1/2 minutes. Whisk in brandy and extract, then yolks.
3. Beat egg whites with cream of tartar in mixer bowl at medium speed to soft peaks. Gradually beat in remaining 1/4 cup sugar until stiff but not dry.
4. Whisk flour and almonds into chocolate mixture. Fold some of the egg whites into chocolate, then fold in remaining.
5. Spoon batter evenly into prepared pan. Bake 30 minutes, until toothpick inserted in center comes out with moist crumbs. Cool completely on wire rack.