

Polish Chocolate Torte (Gluten Free)

(Old-fashioned Polish Holiday Recipe)

Ingredients

Cake:

12 Eggs

$\frac{3}{4}$ cup Powdered Sugar

1 cup Chocolate Powder

1 cup Ground Whole Almonds (including shells)

Filling:

1 cup Sugar

1 cup Water

1 cup Ground Almonds (no shells)

3 tbsps Lemon Juice

$\frac{1}{2}$ stick Vanilla, finely ground

Frosting:

$\frac{1}{2}$ cup Unsweetened Chocolate

1.5 oz Butter

$\frac{1}{2}$ cup Sugar

$\frac{1}{2}$ cup Cream

Cake: Preheat oven to 350 deg F. Separate egg yolks and whites. Beat the egg yolks and powdered sugar until a fluffy batter forms. Beat the egg whites until soft peaks form. Add the chocolate powder, ground almonds, and egg whites to the egg yolk batter and mix together. Pour the batter into a greased cake pan dusted with flour and bake for 1 hour. Let the cake cool and set aside until the following day.

Almond Filling: Bring the sugar and water to a boil and continue cooking until a thick syrup forms. Add the ground almonds then remove from heat when the syrup comes to a boil. Transfer to a bowl and mix the filling with a wooden spoon until it lightens in color. Add the lemon juice and vanilla. Slice the cooled cake into two equal halves and spread the still warm filling over one layer. Place the second cake layer on top.

Frosting: Grind the unsweetened chocolate and warm in a pan with the butter, sugar, and cream. Vigorously mix until the frosting is almost boiling, but do not let boil. Set aside and let cool until lukewarm. Pour over the layered cake.

