

Apricot-Almond Chocolate Torte

A layer of almond paste nestles beneath the frosting. I included an easy way to make your own Almond Butter. I do not like the taste of almond extract included in the paste, but you might.

3 cups all-purpose flour
2 cups sugar
3/4 cup unsweetened cocoa powder
2 tsp. baking soda
1/2 tsp. salt
1 cup water
1 cup cooled coffee
2/3 cup cooking oil
1 tsp. vanilla
GLAZE:
1/2 cup butter, cut up
6 oz. semisweet chocolate, cut up
1 Tb. light corn syrup
1 jar (12 oz.) apricot preserves
5 oz. (2/3 cup) Almond Paste



Grease and flour two 9 x 1-1/2-inch round baking pans; set aside.

In a mixing bowl stir together flour, sugar, cocoa powder, baking soda, and salt.

Add water, coffee, oil, and vanilla. Mix on low speed just until combined.

Pour into pans and bake at 350 degrees for 35 minutes or until done. Cool 10 minutes and remove from pans; cool completely on racks.

GLAZE: In a saucepan combine butter, chocolate, and corn syrup. Stir over low heat until melted. Remove and let stand until glaze begins to thicken.

Cut cake layers in half horizontally. Place 1 layer on a platter; spread with 1/3 of the preserves. Repeat 2 more times. Top with the fourth cake layer.

ALMOND PASTE: Place in-between 2 sheets of waxed paper; roll until thin (9" diameter).

Remove top sheet of paper. Place paste atop cake, paper side up; remove paper. Trim almond paste even with cake edge.

Spread top and sides of cake with chocolate glaze. If glaze becomes too firm, stir in a few drops of hot water. Garnish with chocolate curls.

Yield: 10 - 12 servings.

NOTE: Almond Paste can be bought in most supermarkets. Almond Butter can be found in Health Food Stores. I take almonds and puree them in my food processor until mixture turns into Almond Butter. Add a Tablespoon of butter to make consistency smooth.