

# Chocolate Amaretti Torte

From a cooking class with Phillis Carey, 12/2010



*A rich yellow sponge cake studded with chocolate and amaretti cookies.*

unsweetened cocoa powder for dusting  
springform pan

1 cup unsalted butter, softened

3/4 cup sugar

5 whole egg yolks

1/2 cup Amaretti di Saronna cookies, crumbled

1/2 cup flour

1 cup semisweet chocolate chips (do not use  
block chocolate chopped up)

6 whole egg whites

1 pinch cream of tartar

sifted powdered sugar for garnish

1 cup heavy cream

2 tablespoons sugar

3 tablespoons Amaretto

Per Serving (excluding unknown items): 651 Calories; 45g Fat (61.4%  
calories from fat); 8g Protein; 56g Carbohydrate; 1g Dietary Fiber;  
236mg Cholesterol; 70mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2  
Lean Meat; 0 Fruit; 0 Non-Fat Milk; 9 Fat; 3 Other Carbohydrates.

**Servings: 8**

*Cake can be doubled, using same pan; just increase baking time. If you can't find amaretti cookies, use any kind of almond-flavored cookie and crumble it up finely. Cake freezes well. Can be made the day before, but cover and leave at room temp. Don't refrigerate the cake.*

1. Preheat oven to 350°. Butter a 9-inch springform pan and dust with unsweetened cocoa powder, shaking out any excess. Cut a circle of parchment paper and place in bottom of pan.
2. Using a mixer, cream butter with sugar until very fluffy and almost white in color. Beat in yolks one at a time, blending well after each addition. At low speed gradually add Amaretti crumbs and flour. Fold in chocolate chips.
3. In a completely clean and dry bowl beat egg whites (yes there is one more egg white used than egg yolks used) with cream of tartar until stiff peaks form. Stir 1/4 of the whites into the cake batter to lighten it some, then gently fold in the remaining whites. Spread in prepared pan and bake 35-40 minutes or until cake tests done and pulls away from the edge of the pan. The chocolate chips will sink to the bottom.
4. Cool cake in pan on a rack for 30 minutes. The cake will shrink some. Loosen edges of cake and remove springform rim. Turn cake over onto a rack and remove springform bottom and allow to cool (upside down) completely. To serve, invert cake right side up onto a serving platter and dust generously with powdered sugar. Use a serrated knife when cutting the cake.
5. Whip heavy cream with sugar until peaks will hold shape, then gently add Amaretto. Serve slices of cake with a mound of whipped cream on the side. May decorate with fresh raspberries if desired.

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<http://tastingspoons.com>