

Mexican Chocolate Torte with Brown Sugar Glaze and Cinnamon Kahlua Ice Cream

Adapted slightly from a Phillis Carey recipe.



Rich, chocolatey, decadent. Delicious!

CAKE BATTER:

4 ounces unsweetened chocolate squares, chopped

1/2 cup unsalted butter

1 cup golden brown sugar

1 tablespoon cinnamon

1/4 teaspoon salt

3 large eggs

1 teaspoon vanilla

3/4 cup all-purpose flour

1 cup chocolate chips

ICE CREAM:

1 quart vanilla ice cream

2 teaspoons ground cinnamon

2 tablespoons Kahlua

TOPPING:

1 cup golden brown sugar

1/4 cup heavy cream

1 teaspoon unsalted butter

2 teaspoons vanilla

1/2 cup sliced almonds, toasted

Per Serving (excluding unknown items): 560 Calories; 30g Fat (45.4% calories from fat); 7g Protein; 74g Carbohydrate; 4g Dietary Fiber; 101mg Cholesterol; 105mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

Servings: 12

Cake can be made one day ahead. Frost cake a few hours before you plan to serve it. Cut it in small wedges to serve. DO make the ice cream - the cake needs the ice cream to cut the richness.

1. Preheat oven to 325°. Butter an 8-inch round cake pan and line the bottom with parchment paper, cut to fit.

2. Stir the unsweetened chocolate and butter in a heavy, large saucepan (to hold all the batter eventually) over very low heat until chocolate melts and is smooth.

3. To chocolate add sugar, cinnamon and salt. Whisk in eggs, one at a time, then vanilla. Continue to whisk until batter is smooth. Add flour and stir just until blended. Stir in chocolate chips. Pour into prepared cake pan, smoothing surface. Bake until tester inserted in center comes out with a few moist crumbs attached, about 30 minutes. Cool completely in pan on a rack.

4. ICE CREAM: Soften ice cream enough to be able to stir in the cinnamon and Kahlua. Refreeze until serving time. Allow at least 3 hours to re-freeze the ice cream.

5. TOPPING: Whisk sugar, cream and butter in a small, heavy saucepan over low heat until smooth and mixture comes to a boil. Remove from heat and stir in vanilla. Cool for 10 minutes. Whisk until it's thick enough to spread. Turn torte out of pan and place right side up on a platter. Spread topping over torte and sprinkle with toasted almonds. Let stand until topping sets, about an hour. Cut into thin wedges and serve with ice cream.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>