



---

## Desserts

### Almond Chocolate Torte

1 ½ cups whole blanched almonds  
1 cup (2 sticks) unsalted butter, softened  
8 ounces dark chocolate, broken into pieces  
⅓ cup sugar  
6 large Davidson's Safest Choice™ Pasteurized Shell Eggs separated\*

Preheat oven to 400° F.  
Place glass-mixing bowl in freezer.

Butter an 8-inch round springform pan. Line the bottom with buttered wax paper.

Coarsely grind the almonds in a food processor. Add the chocolate and grind until the chocolate is broken into small pieces.

Cream the butter and sugar together with an electric mixer until light and pale. Add the egg yolks one by one, mixing well between each addition. Then add the chocolate and nut mixture, blending until just combined.

Using the mixing bowl from the freezer, beat the egg whites until they form soft peaks. Using a spatula, fold one quarter of the egg whites into the chocolate mixture with large circular motions. Now take this chocolate mixture and fold it into the remaining egg whites.

Pour the batter into the prepared pan. Bake for 45 minutes, or until a toothpick comes out clean.

