

Bozena's Chocolate Nut Torte

Source: Bozana Kijanka 10/12

Fabulous and gluten free!

Ingredients

- 12 oz walnuts, finely chopped, like powder
- pinch salt
- 3 tbsp bread crumbs, normal fine
- 8 eggs
- 1 cup sugar, more is desired. She uses 1 cup
- 4 tsp instant espresso or coffee powder and tiny bit of water
- 3-4 sticks butter, room temperature
- 1 cup powdered sugar, sifted
- 4-5 oz powdered unsweetened Dutch-processed cocoa, dark is best
- approx 1 jigger Brandy or dark Rum (80 proof), add slowly, don't get too strong

Method

Preheat oven to 350 degrees. Butter springform pan - can put little bread crumbs in pan, too.

Cake

Mix walnuts, salt, bread crumbs together and set aside.

Beat eggs and sugar til very thick.

Fold crumb mixture into egg mixture.

Cook 45-50 minutes. Cool completely. Split cake in half horizontally.

Butter Cream

Dissolve coffee in tiny bit of water.

Mix butter with sugar. Add coffee, cocoa and Brandy.

Put half of butter cream between the layers, half on top and sides.

Sprinkle with nuts on top or nut pieces.

The cake is served cold.

Notes

Best to use nut grinder rather than food processor. It keeps nuts fluffier.

I know it says cake should be served cold but I think eating this cake right out of the fridge or freezer is too soon, cake seems hard and dry. 10 minutes was better but 20 minutes was better still.

Keeps well in the freezer. Oh so yummy with ice cream!