

Double Diablo

Source: Martha Stewart's "Entertaining"

Ingredients

- ½ cup Raisins
- ½ cup Scotch Whisky
- 14 ounces Semisweet Chocolate
- ¼ cup Water
- ½ lb. Unsalted Butter
- 6 Eggs, Separated
- 1⅓ cups Sugar
- 9 tablespoons Cake Flour
- 1⅓ cups Blanched Almonds, finely ground
- pinch Salt
- 8 ounces Semi Sweet Chocolate
- 1 cup Heavy Cream

Method

Soak raisins overnight in the whisky. Preheat oven to 350. Butter a 12- inch cake pan, line bottom with parchment paper, butter and flour the paper (or use wax paper).

In top of double boiler melt chocolate with water. Stir in butter bit by bit until mixture is smooth.

Beat egg yolks with the sugar until thick and creamy. Stir into chocolate. Add flour and almonds, then raisins and whisky. Mix together gently.

Beat egg whites with salt until stiff but not dry. Fold by thirds into chocolate mixture, taking care to deflate mixture as little as possible. Pour batter into prepared pan, smooth the top, and bake for approx. 25 minutes. The cake should be moist in the center, but just starting to shrink from the sides of the pan. Let rest in pan for 10 minutes, before turning out onto a rack to cool.

To make icing, melt chocolate in cream, whisking until smooth. If too thin cool slightly over ice. Pour over cake, smoothing with spatula.

(Photo showed bit of white frosting in thin stripes pulled like Napoleons for decoration)