



Almond Praline Cake with Mascarpone Frosting and Chocolate Bark

♡ Popular

READY IN



45 min.

SERVINGS



12

CALORIES



949 kcal

DESSERT

Ingredients

- ☐ 1.8 teaspoons almond extract
- ☐ 21 ounce almond paste crumbled
- ☐ 2.3 teaspoons double-acting baking powder
- ☐ 4 ounces bittersweet chocolate chopped
- ☐ 1.5 cups cake flour
- ☐ 1 cup brown sugar dark packed ()
- ☐ 7 large eggs

- ☐ 1.5 cups heavy whipping cream chilled
- ☐ 0.5 ounce containers mascarpone cheese
- ☐ 0.8 teaspoon salt
- ☐ 10 ounces bittersweet chocolate chopped
- ☐ 3 tablespoons sugar
- ☐ 0.8 cup butter unsalted room temperature ()
- ☐ 1 tablespoon vanilla extract
- ☐ 2 cups almonds whole toasted

Equipment

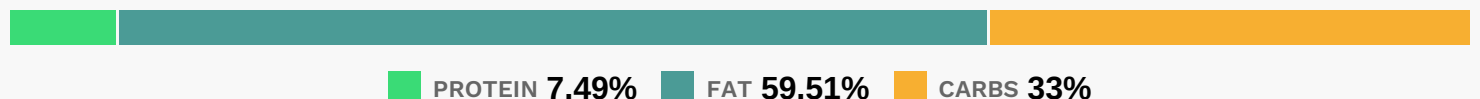
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ aluminum foil
- ☐ pastry brush

Directions

- ☐ Simmer cream and sugar in medium saucepan, stirring to dissolve sugar.
- ☐ Add chocolate; whisk until smooth. Chill until just spreadable, about 6 hours.
- ☐ Preheat oven to 350°F. Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottoms with parchment paper; dust pans with flour.
- ☐ Whisk flour, baking powder, and salt in bowl. Using heavy-duty mixer, blend brown sugar and butter in large bowl. Beat in almond paste 1 piece at a time, then beat until smooth.

- ☐ Add eggs 1 at a time, beating well after each addition. Beat in extracts. Fold in dry ingredients. Divide batter among pans; smooth tops.
- ☐ Bake cakes until tester inserted into centers comes out clean, about 25 minutes. Cool cakes in pans on rack.
- ☐ Line baking sheet with foil. Stir sugar and 1/4 cup water in heavy medium saucepan over medium-low heat until sugar dissolves. Increase heat; boil without stirring until deep amber, swirling pan and brushing down sides with wet pastry brush occasionally.
- ☐ Mix in nuts.
- ☐ Pour onto foil; cool. Peel foil off praline. Chop praline coarsely. DO AHEAD Praline can be made 1 day ahead; store airtight at room temperature.
- ☐ Beat all ingredients in large bowl just to soft peaks (do not overbeat or mixture will curdle).
- ☐ Run knife around pan sides to loosen cakes. Turn cakes out; peel off paper.
- ☐ Place 1 cake layer on platter.
- ☐ Spread half of ganache over; sprinkle with 1/4 cup praline. Top with second cake layer.
- ☐ Spread remaining ganache over; sprinkle with 1/4 cup praline. Top with third cake layer.
- ☐ Spread frosting over top and sides of cake. DO AHEAD Cake can be made 1 day ahead; cover with cake dome and chill. Store remaining praline airtight at room temperature.
- ☐ Line baking sheet with foil. Melt chocolate in small bowl set over saucepan of simmering water. Stir until smooth.
- ☐ Remove from over water.
- ☐ Drizzle all but 1 tablespoon chocolate over foil in thick (about 1-inch-wide) zigzag lines (chocolate will pool in spots).
- ☐ Sprinkle 3 tablespoons praline over chocolate; chill bark until firm, about 1 hour.
- ☐ Press praline around bottom 2 inches of cake; sprinkle more atop. Peel foil off bark; break into pieces. Press edges into frosting atop cake. Remelt 1 tablespoon chocolate over simmering water, stirring often. Using spoon, drizzle chocolate over cake. DO AHEAD Chill up to 4 hours.
- ☐ Serve cold or at room temperature.

Nutrition Facts



Properties

Glycemic Index:19.92, Glycemic Load:9.84, Inflammation Score:-8, Nutrition Score:26.104782655187%

Flavonoids

Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg, Epigallocatechin: 0.62mg Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg, Isorhamnetin: 0.63mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 949.44kcal (47.47%), Fat: 64.13g (98.66%), Saturated Fat: 24.91g (155.68%), Carbohydrates: 80.01g (26.67%), Net Carbohydrates: 71.63g (26.05%), Sugar: 53.16g (59.07%), Cholesterol: 175.79mg (58.6%), Sodium: 290.14mg (12.61%), Alcohol: 0.57g (100%), Alcohol %: 0.33% (100%), Caffeine: 28.44mg (9.48%), Protein: 18.16g (36.32%), Vitamin E: 13.97mg (93.1%), Manganese: 1.56mg (77.82%), Magnesium: 198.88mg (49.72%), Copper: 0.95mg (47.43%), Phosphorus: 439.46mg (43.95%), Vitamin B2: 0.7mg (41.11%), Fiber: 8.38g (33.53%), Selenium: 22.27µg (31.82%), Calcium: 272.91mg (27.29%), Iron: 4.67mg (25.94%), Zinc: 2.96mg (19.7%), Vitamin A: 983IU (19.66%), Potassium: 632.64mg (18.08%), Folate: 67.37µg (16.84%), Vitamin B3: 2.07mg (10.37%), Vitamin B5: 0.9mg (8.99%), Vitamin B1: 0.13mg (8.74%), Vitamin D: 1.27µg (8.48%), Vitamin B6: 0.14mg (6.8%), Vitamin B12: 0.39µg (6.51%), Vitamin K: 4.46µg (4.25%)