



Bittersweet Chocolate Irish Whiskey Cake

READY IN



45 min.

SERVINGS



10

CALORIES



387 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons all purpose flour divided
- ☐ 6 ounces bittersweet chocolate 70% chopped (cocoa) (such as Scharffen Berger or Lindt)
- ☐ 2 ounces blanched almonds and lightly toasted
- ☐ 3 large eggs separated
- ☐ 2 teaspoons espresso powder dissolved in 6 tablespoons hot water instant
- ☐ 1 pinch sea salt fine
- ☐ 2 ounces bittersweet chocolate chopped
- ☐ 0.8 cup butter unsalted divided room temperature ()
- ☐ 7 tablespoons tsp vanilla sugar divided

- ☐ 0.5 cup irish whiskey

Equipment

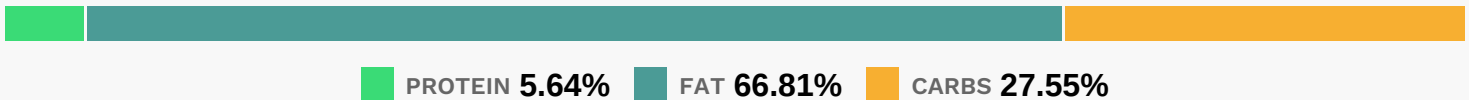
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Position rack in center of oven and preheat to 350°F. Butter and flour 8-inch-diameter springform pan.
- ☐ Boil 1/2 cup whiskey in small saucepan until reduced to 1/4 cup, about 2 minutes.
- ☐ Combine bittersweet chocolate, espresso powder mixture, and 1/4 cup boiled whiskey in small metal bowl.
- ☐ Place bowl over saucepan of simmering water; stir until mixture is smooth.
- ☐ Remove bowl from over water. Finely grind almonds with 2 tablespoons flour in processor.
- ☐ Using electric mixer, beat 1/2 cup butter and 6 tablespoons vanilla sugar in medium bowl until fluffy. Beat in egg yolks 1 at a time, then sea salt. Fold in chocolate mixture, then ground almond mixture. Using clean dry beaters, beat egg whites in another bowl until soft peaks form. Gradually add 1 tablespoon vanilla sugar, beating until stiff peaks form. Fold whites into batter alternately with remaining 4 tablespoons flour in 3 additions.
- ☐ Transfer batter to prepared pan.
- ☐ Bake cake until tester inserted into center comes out clean, about 40 minutes. Cool in pan on rack 30 minutes.
- ☐ Remove pan sides and cool cake completely.
- ☐ Combine semisweet chocolate and remaining 2 tablespoons whiskey in small metal bowl.
- ☐ Place bowl over saucepan of simmering water and stir until smooth.

- ☐ Remove bowl from over water.
- ☐ Add remaining 1/4 cup butter to chocolate mixture, 1 small piece at a time, whisking until each piece is melted before adding next.
- ☐ Place bowl over larger bowl of ice water. Using electric mixer, beat icing until thickened to spreadable consistency, about 1 minute.
- ☐ Spread icing over top and sides of cake. DO AHEAD Can be made 8 hours ahead. Cover with cake dome and let stand at room temperature.

Nutrition Facts



Properties

Glycemic Index:16.01, Glycemic Load:8.35, Inflammation Score:-5, Nutrition Score:7.7747826057932%

Nutrients (% of daily need)

Calories: 387.21kcal (19.36%), Fat: 26.97g (41.5%), Saturated Fat: 14.44g (90.27%), Carbohydrates: 25.03g (8.34%), Net Carbohydrates: 22.53g (8.19%), Sugar: 17.06g (18.96%), Cholesterol: 93.76mg (31.25%), Sodium: 30.64mg (1.33%), Alcohol: 4.25g (100%), Alcohol %: 6.31% (100%), Caffeine: 25.78mg (8.59%), Protein: 5.13g (10.25%), Manganese: 0.44mg (22.24%), Copper: 0.36mg (18.19%), Magnesium: 58.9mg (14.72%), Vitamin E: 2.04mg (13.57%), Phosphorus: 125.85mg (12.58%), Selenium: 8.46µg (12.09%), Iron: 2.11mg (11.72%), Vitamin A: 518.19IU (10.36%), Fiber: 2.5g (9.99%), Vitamin B2: 0.15mg (8.82%), Zinc: 1.01mg (6.76%), Potassium: 202.93mg (5.8%), Folate: 18.57µg (4.64%), Calcium: 40.97mg (4.1%), Vitamin B1: 0.06mg (4.08%), Vitamin D: 0.56µg (3.7%), Vitamin B3: 0.73mg (3.67%), Vitamin B5: 0.35mg (3.54%), Vitamin B12: 0.2µg (3.39%), Vitamin K: 2.89µg (2.75%), Vitamin B6: 0.04mg (2.11%)