



## Lemon Torta Caprese

**Servings: 6**

Preparation Time: 20 minutes

Start to Finish Time: 55 minutes

*This is a spongy, moist, lemony cake with a crusty exterior, matched with a whipped cream topping that offsets, yet compliments the tartness of the lemon. The presentation is "ugly/beautiful".*

**1 1/2 sticks unsalted butter (3/4 cup)**

**6 ounces white chocolate, chopped**

**5 large eggs, divided**

**1/4 teaspoon kosher salt**

**2/3 cup sugar**

**1 1/2 cups flour, almond**

**1/4 cup lemon juice (from 2 lemons)**

**4 teaspoons lemon zest (from 2 lemons, divided)**

**For whipped cream:**

**1 tablespoon confectioner's sugar (plus add'l for powdering cake)**

**1 cup whipping cream**



**MELT BUTTER & CHOCOLATE (10 minutes):**

Place the butter and chocolate in the top of a double boiler and melt until smooth.

Cool slightly until just warm to the touch.

Preheat the oven to 350°F.

**PREPARE BATTER (10 minutes):**

Butter the inside of a 9 inch spring form pan.

Place the egg whites with the SALT in a standing mixer (or medium bowl).

Beat the whites in the standing mixer on MEDIUM speed until stiff peaks form, about 2 minutes.

Place the yolks in a mixing bowl and mix with the SUGAR.

Add the yolk/sugar mixture to the standing mixer egg whites and beat on MEDIUM speed until light, pale and fluffy, about 1-1/2 minutes.

In a large mixing bowl, stir the chocolate mixture, almond flour, lemon juice and lemon zest.

In 2 batches, using a rubber spatula to fold the egg mixture into the chocolate base.

BAKE (45 minutes):

Pour the mixture into the prepared pan and bake for 45 minutes or until puffed, golden brown and a toothpick inserted in the center comes out with just a few moist crumbs.

COOL (30 minutes):

Cool completely on a wire rack.

When cool, run a thin knife around the edge of the pan to release the cake. Remove the outside ring and dust the top with confectioners sugar.

Top with sprinkled confectioner's sugar and mound whipped cream on the cake top. Sprinkle a few more lemon zest on top.

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