



Italian Chocolate-Almond Cake (Torte Caprese) w/Amaretto Whipped Cream

Servings: 14

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 40 minutes

A rich, fudgy flourless chocolate cake with pronounced almond flavor, lightened by whipped eggs, perfect for entertaining and even better the next day.

CAKE:

12 tablespoons unsalted butter, cut into 12 pieces

6 ounces chocolate, bittersweet, chopped

1 teaspoon vanilla extract

4 large eggs, separated, yolks and whites

1 cup granulated sugar, divided (7 ounces)

2 cups almond flour (7 ounces)

2 tablespoons cocoa powder, Dutch-processed

1/2 teaspoon salt

sugar, confectioner's (optional)

AMARETTO WHIPPED CREAM:

1 cup heavy cream, chilled

2 tablespoons Amaretto (orange zest (1 tsp) or orange extract (1/2 tsp) can be used instead of Amaretto)

1 tablespoon confectioners' sugar

This luscious torta caprese has the dense, fudgy consistency of a brownie, but the experience is far more refined. Rich bittersweet chocolate and melted butter create a deep, decadent flavor, while almond flour and a splash of Amaretto bring a pronounced almond essence that lifts the cake beyond simply "chocolate with whipped cream." Finely ground almonds subtly break up the fudgy crumb, adding texture and complexity. The cake is leavened entirely with whipped eggs — yolks and whites beaten separately with sugar for stable, airy structure — ensuring the batter remains light and doesn't collapse after baking. Finished with a dusting of confectioners' sugar and served with almond- or orange-scented whipped cream, this flourless Italian classic is elegant, satisfying in small slices, and just as delicious the next day — perfect for making ahead and impressing guests.

NOTE: For the best results, use a good-quality bittersweet chocolate and Dutch-processed cocoa here. We developed this recipe using our favorite bittersweet chocolate, Ghirardelli 60% Cacao Bittersweet Chocolate Premium Baking Bar, and our favorite Dutch-processed cocoa, Droste Cacao.

NOTE: Cake can be wrapped in plastic wrap and stored at room temperature for up to 3 days.

Per Serving (excluding unknown items): 502 Calories; 41g Fat (74.6% calories from fat); 12g Protein; 20g Carbohydrate; 7g Dietary Fiber; 99mg Cholesterol; 112mg Sodium; 17g Total Sugars; 1mcg Vitamin D; 126mg Calcium; 4mg Iron; 402mg Potassium; 95mg Phosphorus.

CAKE (1 hour, 10 minutes):

Adjust oven rack to middle position and heat oven to 325° F.

Lightly spray 9-inch spring form pan with vegetable oil spray.

Microwave butter and chocolate in medium bowl at 50 percent power, stirring often, until melted, 1-1/2 to 2 minutes.

Stir in vanilla and set aside.

Using stand mixer fitted with whisk attachment, whip egg whites on medium-low speed until foamy, about 1 minute.

Increase speed to medium-high and continue to whip, slowly adding 1/2 cup granulated sugar, until whites are glossy and thick and hold stiff peaks, about 4 minutes longer.

Transfer whites to large bowl.

Add egg yolks and remaining 1/2 cup granulated sugar to now-empty mixer bowl and whip on medium-high speed until thick and pale yellow, about 3 minutes, scraping down bowl as necessary.

Add chocolate mixture and mix on medium speed until incorporated, about 15 seconds.

Add almond flour, cocoa, and salt and mix until incorporated, about 30 seconds.

Remove bowl from mixer and stir few times with large rubber spatula, scraping bottom of bowl to ensure almond flour is fully incorporated.

Add one-third of whipped whites to bowl, return bowl to mixer, and mix on medium speed until no streaks of white remain, about 30 seconds, scraping down bowl halfway through mixing.

Transfer batter to bowl with remaining whites. Using large rubber spatula, gently fold whites into batter until no streaks of white remain. Pour batter into prepared pan, smooth top with spatula, and place pan on rimmed baking sheet.

Bake until toothpick inserted in center comes out with few moist crumbs attached, about 50 minutes, rotating pan halfway through baking.

Let cake cool in pan on wire rack for 20 minutes. Remove side of pan and let cake cool completely, about 2 hours. (Cake can be wrapped in plastic wrap and stored at room temperature for up to 3 days.)

Dust top of cake with confectioners' sugar, if using.

Using offset spatula, transfer cake to serving platter.

Cut into wedges and serve.

AMARETTO WHIPPED CREAM (make before serving, 10 minutes):

Using stand mixer fitted with whisk attachment, whip cream, Amaretto, and sugar on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until soft peaks form, 1 to 3 minutes.

Either serve the whipped cream separately or spread over the top of the cake.

