

The Friday 4

4
FRESH
IDEAS
YOU
CAN USE
IN
4
MINUTES
OR LESS



1 Quick Recipe: It's Worth the Kitchen Time for this Delicious Celebration Cake!

A Gluten Free Treat:

Festive Chocolate Almond Cake

2½ Cups Toasted Almonds
 1 ½ Cup Sugar, Divided
 3 Oz Semisweet Chocolate
 ½ Cup Room Temp Unsalted Butter
 6 Large Eggs, Separated
 2 TB Unsweetened Cocoa Powder
 1 Tsp Instant Espresso Powder
 ½ Tsp Table Salt
 ¼ Cup Cold Brewed Espresso
 2 TB Freshly Squeezed Orange Juice
 Zest of 1 Orange
 1 Tsp Vanilla
 Unsweetened Whipped Cream and
 a Purchased Can of Dulce de Leche
Step One Preheat oven to 350F. Prepare 1 (9" or 10") Springform Pan, by lining the bottom with parchment

paper and coating with non-stick spray.

Step Two Blend almonds and ¼ cup sugar in processor until almonds are finely ground. Chop the chocolate and add; blend until finely ground, scraping sides and bottom of bowl.

Step Three In a large bowl, cream the butter and 1¼ cups sugar together. Add egg yolks; beat until thoroughly mixed. Add the grated chocolate mixture, cocoa powder, instant espresso, salt, brewed espresso, juice, zest and vanilla, mix.

Step Four In a medium bowl, beat egg whites with an electric mixer until stiff peaks form. Fold the egg whites into the batter. Pour batter into the pan. Bake 60 minutes or

until the cake springs back when lightly touched in the center. Remove from oven and cool on a wire rack completely before cutting. Serve with unsweetened whipped cream and a dollop of dulce de leche.

2 Kitchen Smidgen

Semisweet Chocolate (sometimes called bittersweet), is a dark chocolate with a low (typically half) sugar content. Look for one with at least 60% cocoa solids to get a healthy dose of antioxidants.

3 Get Creative

* Dulce de Leche, a Spanish milk based sauce is simply boiled down condensed milk. Easy to make yourself, or you can do what I did and grab a easy "cheater" version in the powdered milk section of the grocery store. A luscious treat!

4 WINE of the Week

Alvear Pedro Ximenez de Anada
 Montilla, Spain (375 ml - half bottle)
 Total Wine around \$20.00

Toffee, caramel and nuts are some of the best descriptors of this lightly fortified wine. It's made from Pedro Ximénez grapes that have been picked and left to dry, yielding an unctuous sip you will love with cake – or just by itself.