J. Rickards Winery

PORTED RICH CHOCOLATE CAKE

Prep time: 3 hr | Cook time: 30 min | Rest time: 30 min | Total time: 4 hr | 12 servings
Recommended wine pairing: *J. Rickards Los Niños Perididos Port-Style Dessert Wine*

INGREDIENTS

THE GLAZE

- 6 oz semisweet baking chocolate
- ½ cup unsalted butter, softened
- 1 ½ light corn syrup
- ¹⁄₁₆ tsp salt
- ¼ cup *Los Niños Perdidos*
- ½ tsp vanilla
- ¾ cup powdered sugar, sifted

THE CAKE

- 7 oz semisweet baking chocolate, broken into pieces
- ½ cup unsalted butter, softened
- ¼ cup *Los Niños Perdidos*
- 3 large eggs
- ½ tsp vanilla
- ½ cup + 2 Tbsp sugar, divided
- ¹⁄₁₆ tsp salt
- ¼ cup all-purpose flour, sifted
- ¾ cup ground walnuts
- ¼ tsp cream of tartar
- walnut halves for garnish (optional)

DIRECTIONS

FOR THE GLAZE

1. In the top of a double boiler set over hot (not boiling) water, combine 6 oz baking chocolate, butter, corn syrup, salt, Los Niños, and vanilla. Stir until smooth. Remove from heat. Add powdered sugar, beat until smooth. Let cool until of spreading consistency, about 3 hours.

FOR THE CAKE

2. Preheat oven to 375°F. Butter a springform pan or round layer cake pan (8 inches in diameter and 2 inches deep) and line bottom with parchment. Combine chocolate, butter, and Los Niños in top of a double boiler set over hot (not boiling) water. Stir until smooth, remove from heat, and let cool.

3. In a mixing bowl, beat egg yolks with vanilla, ½ cup sugar, and salt until mixture is pale yellow and creamy. Beat in cooled chocolate mixture. Stir in flour and ground walnuts.

4. With clean beaters in a separate bowl, beat egg whites with cream of tartar until frothy. Gradually beat in 2 Tbsp sugar, beating until soft peaks form.

5. Fold one third of whites thoroughly into yolk mixture. Gently fold in remaining whites. Turn into the springform pan. Bake until toothpick comes out clean, 30−35 minutes. Cool on rack.

6. Loosen well at edges, turn out on a serving platter and remove paper. Spread cake sides and top with glaze, making decorative swirls. If you wish, arrange walnut halves around the outside of the top to make a decorative border.