

MEXICAN CHOCOLATE TORTE WITH BROWN SUGAR GLAZE AND CINNAMON ICE CREAM

Serves 8.

Batter:

4 oz. unsweetened chocolate,
chopped
½ cup unsalted butter
1 ¼ cups golden brown sugar
1 T. ground cinnamon
¼ tsp. salt
3 large eggs
1 tsp. vanilla
¾ cup flour
1 cup milk chocolate chips (6 oz.)

Ice Cream:

1 quart vanilla ice cream
2 tsp. ground cinnamon

Topping:

1 cup golden brown sugar
¼ cup whipping cream
1 T. unsalted butter
2 tsp. vanilla
½ cup sliced almonds, toasted

1. For torte, preheat oven to 325 degrees. Butter an 8-inch round cake pan and line with parchment paper. Stir unsweetened chocolate and butter in a heavy large saucepan over low heat until melted and smooth. Cool 5 minutes. Whisk in sugar, cinnamon and salt. Whisk in eggs, 1 at a time, then vanilla. Continue to whisk until batter is smooth. Add flour and whisk just until blended. Stir in chocolate chips. Pour into prepared pan, smoothing surface. Bake until tester inserted into center comes out with a few moist crumbs attached, about 30 minutes. Cool completely in pan on rack.

2. Soften ice cream enough to be able to stir in the cinnamon. Refreeze until serving time.

3. To make topping whisk sugar, cream and butter in small heavy saucepan over low heat until smooth and mixture comes to a boil. Remove from heat; mix in vanilla. Cool 10 minutes. Whisk until thick enough to spread. Turn torte out of pan and place right side up on a platter. Spread topping over torte and sprinkle with almonds. Let stand until topping sets, about 1 hour. Cut into wedges and serve with ice cream.