

Chocolate Armagnac Cake
Adapted from Baking From My Home To Yours
by Dorie Greenspan

2/3 cup pecan pieces
1/4 cup flour
1/4 teaspoon salt
12 plump, moist pitted prunes
1/4 cup armagnac
7 oz. bittersweet chocolate
4 oz. unsalted butter
3 large eggs, seperated
2/3 cup sugar

Preheat oven to 375°F. Butter a round cake pan and dust it with flour. Fit the bottom of the pan with a round of parchment paper.

Chop the prunes into little pieces. Put the prunes in a small saucepan and add 1/4 cup of water. Cook over medium heat until the water almost evaporates. Turn off the heat and remove the pan. Add the armagnac and light it on fire. The flames will die down after a few minutes.

Process the pecans, flour, and salt in the food processor until the pecans are finely ground.

Melt the chocolate in the microwave and add the butter. Stir well to combine and emulsify.

In a large bowl beat the egg yolks and sugar together until thick and pale. Stir the chocolate mixture into the eggs, then add the nut/four mixture, and then the prunes. Stir after each addition to combine.

Beat the egg whites into firm peaks and gently fold them into the batter. Fill the pan with the batter and bake for 20 minutes in a convection oven at 350°F or 30 minutes in a normal oven at 375°F. The cake is done when its top is firm and the edges begin to pull away from the sides. A knife inserted in the middle should be streaky.

Let cool on the pan for 5 minutes then invert on a rack and remove the paper. Continue to cool fully.

Make an icing with 3 oz bittersweet chocolate melted. Add to that 3 tablespoons room temp butter. Stir to combine. Add 3 oz sifted powdered sugar and stir until smooth. Chill until thick. Stir out any lumps and then ice the cake. Top with chopped pecans.