

## Chocolate Almond Cake with Chocolate Icing

This recipe is adapted from “Potato” by Alex Barker. Flecked with chocolate and the combination of almond makes this a delicious treat for after dinner.

1 cup (250 mL) butter, softened  
1 cup (250 mL) granulated sugar  
4 eggs, separated  
1 cup (250 mL) mashed Ontario potatoes, riced  
1/2 tsp (2 mL) almond extract  
6 oz (180 g) bittersweet chocolate, finely chopped  
3/4 cup (175 mL) ground almonds  
2 cups (500 mL) all purpose flour  
2 tsp (10 mL) baking powder  
1 tsp (5 mL) cinnamon  
1/2 tsp (2 mL) salt  
3 tbsp (45 mL) milk

Chocolate Icing:

4 oz (125 g) bittersweet chocolate, chopped  
2 tbsp (25 mL) butter, cubed

Sliced almonds

Dark and white chocolate shavings

Whipped cream

In large bowl, using electric hand mixer beat butter and sugar until light and fluffy. Beat in egg yolks, one at a time until creamy. Beat in mashed potatoes and almond extract until combined. Stir in chocolate and almonds.

Sift together flour, baking powder, cinnamon and salt and stir into butter mixture with milk until combined.

In another bowl, beat egg whites to stiff peaks. Fold into cake batter until well combined. Scrape batter into parchment paper lined 9inch (23 cm) cake pan and spread evenly. Bake in 350 F (180 C) oven for about 1 hour or until cake tester inserted in centre comes out clean. Let cool in pan on rack for about 15 minutes. Run knife around edge and turn out onto rack and let cool completely.

Chocolate Icing: Meanwhile, place chocolate and butter in heatproof bowl and set over saucepan of hot (not simmering) water. Stir well until melted.

Pour over cooled cake and spread over top and sides of cake. Coat sides of cake with sliced almonds and garnish with shaved chocolate on top if desired. Serve slices with whipped cream if desired.

You will need about 1 cup (250 mL) mashed potatoes for this recipe.

