

Helena's Spiced Chocolate Walnut Torte

by Joyce Goldstein

DIRECTIONS

Cake

8 ounces walnuts, toasted
 $\frac{2}{3}$ cup sugar
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon black pepper
4 ounces unsalted butter (plus more to grease the pan).
4 ounces bittersweet chocolate
3 large eggs
1 tablespoon Kahlua

Glaze

3 ounces unsalted butter
6 ounces bittersweet chocolate, chopped
1 tablespoon honey

DIRECTIONS

Preheat oven to 375 degrees. Butter and flour an 8 inch round baking pan or spring form pan and line the bottom with baker's parchment. Butter the parchment.

Toast the walnuts in the oven for 10 to 12 minutes, until fragrant. Transfer to food processor and grind with 3 tablespoons of the sugar, the cinnamon and the pepper.

Melt the butter and chocolate over low heat. When melted, transfer to a mixing bowl. Stir in the rest of the sugar. Let the mixture cool a bit then stir in the eggs one at a time, and then the Kahlua. Stir in the nut mixture.

Transfer to the prepared baking pan and bake for about 22 to 25 minutes or until cake is no longer shiny and is set and feels soft when touched. The cake firms as it cools.

Let cake cool in the pan on a wire rack for 20 minutes. Run a knife around the edge and turn the cake out onto a cardboard round or cake rack. Peel off the parchment

To glaze:

Melt the butter and chocolate over low heat in the top of a double boiler. Stir until smooth a shiny. Remove from the heat and gently stir in the honey.

Use a metal spatula to apply some of the icing to the cake; pour the rest on top and tilt to distribute the glaze so it flows down the sides. When the glaze is set transfer to a cake plate and enjoy with a bottle of 2004 Rosati Cabernet Sauvignon.

Serves 10-12.