

## PASSOVER DARK CHOCOLATE NUT CAKE

10 to 12 eggs  
3 oz. unsweetened chocolate  
1/2 c. chocolate chips  
2/3 c. sugar  
2 c. finely chopped almonds or pecans  
3/4 t. vanilla  
1/4 t. almond extract  
1/4 c. sugar  
dark chocolate glaze from passover brownie recipe

Set mixer bowl in sink filled with 2 inches of warm water. Separate eggs until you have 1-1/2 c. whites. Pour in warm mixer bowl, and place yolks in smaller bowl. Melt both chocolates. Cut waxed paper liner for bottom of 10-inch tube pan. Grease pan, add liner, and grease liner. Beat egg yolks about 4 minutes on high. Add sugar and beat until thick. Stir in chocolate and nuts.

Thoroughly wash and dry beaters. Beat egg whites with flavorings until foamy. Gradually add sugar, beating until soft peaks form. Add 2 cups of the egg whites to the yolk mixture. When blended, fold egg yolks into remaining whites. Turn batter into pan.

Bake at 350 degrees for 40 minutes or until top springs back. Run a knife around the edge and center to loosen. Cool in pan for 1 hour. Invert onto plate. Remove paper. Prepare glaze and spread over top and sides of cake. Makes 10 to 15 servings.

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