Desserts

Chocolate Noisette Layer Cake

CHOCOLATE CAKE

Ingredients:
- ½ cup chopped pecans
- ¼ cup matzo cake meal
- 8 oz. parve semi-sweet chocolate, chopped
- ½ cup boiling water
- 8 large eggs, room temperature
- 1 cup sugar

Directions:
Pre-heat oven to 350°F. Grease two 9” cake pans; line bottom with parchment.
In food processor, pulse pecans and matzo meal together until nuts are finely ground. Transfer to container. Dust out processor bowl; add chocolate and process until finely grated.
Add boiling water and process until chocolate is melted and smooth, about 5 seconds.
Beat eggs until blended; gradually add sugar and beat at "high" until eggs are thick, pale and triple in volume, about 5-10 minutes.
Sprinkle ½ matzo-nut mixture over eggs and gently fold in. Repeat with remaining matzo-nut mixture.
Add chocolate in a stream, folding in gently.
Pour into prepared pans. Bake on middle shelf 25-25 minutes, or until a toothpick comes out clean. Loosen sides and let cool in pans then invert onto cooling racks.

NOTE: For ease in handling cooled cake layers, place in freezer for 1 hour before removing from cooling rack.

MARSHMALLOW MERINGUE

Ingredients:
- 6 large egg whites, room temperature
- 1 ½ cup sugar
- 2 tbsp. water

Directions:
Fill bottom of double boiler with 2” water; bring to boil then reduce heat to medium-high.
Place egg whites in metal bowl to fit over double boiler. With wire whisk, gradually whisk in sugar and water.
Place bowl over boiling water and beat at medium speed of portable mixer for 3 minutes. Increase speed and beat for 4 minutes.
Remove from heat and beat until cool, about 10-15 minutes. Beat in ice bath if available.
Reserve 1 cup frosting for decorating; use remainder (about 5 cups) for NOISETTE FLUFF FROSTING.

NOISETTE FLUFF FROSTING

Ingredients:
- 1 cup pecans, chopped
- ¾ cup slivered almonds

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¾ cup hazelnuts, skinned
2 tbsp. matzo cake meal
1 tsp. potato starch
6 cups Marshmallow Meringue

Directions:
Toast nuts at 350°F about 5 minutes or until lightly browned; cool.
Place ½ the nuts, matzo cake meal and potato starch in food processor and process until nuts are finely chopped.
Add remaining nuts and process until nuts are coarsely chopped.
Fold nuts into 5 cups meringue; use to frost and fill cake layers. Decorate with remaining plain meringue.

Submitted by: Gerri Seinberg, RD