

## Chocolate Truffle Cake with Ice Cream and Hot Fudge Sauce

Eat, Drink, and Be Merry | December 2006/January 2007



*Because this cake is so moist, it can be made up to two days in advance. The fudge sauce can be made ahead as well. Reheat it in a saucepan or microwave oven.*

- 16 OZ. BITTERSWEET OR SEMISWEET CHOCOLATE, CHOPPED
- 1/2 CUP BUTTER
- 1 TBSP. SUGAR
- 1 1/2 TSP. ALL-PURPOSE FLOUR
- 1 TSP. FINELY SHREDDED ORANGE PEEL
- 4 EGG YOLKS
- 4 EGG WHITES
- 1 CUP BITTERSWEET CHOCOLATE PIECES
- 1 RECIPE *HOT FUDGE SAUCE*
- COFFEE OR VANILLA-BEAN ICE CREAM
- 1 RECIPE *CANDIED ORANGE PEEL* (OPTIONAL)

Grease and flour an 8-inch springform pan; set aside. In a heavy, large saucepan stir 16 ounces bittersweet chocolate and butter over low heat just until chocolate melts. Remove from heat; cool slightly (about 5 minutes). Stir in sugar, flour, and orange peel. Using a wooden spoon, beat in egg yolks, 1 at a time, just until combined. Transfer to a large bowl; set aside.

In a medium mixing bowl beat egg whites with an electric mixer on high speed until stiff peaks form (tips stand straight). Fold into chocolate mixture. Fold in 1 cup bittersweet chocolate pieces. Pour into the prepared pan. Bake in a 350° oven for 25 to 30 minutes or until edges puff (toothpick will not come out clean). Cool in pan on a wire rack for 30 minutes. Remove side of pan; cool completely. Cover and chill for at least 4 hours or up to 2 days.

To serve, bring cake to room temperature; cut into wedges; top with ice cream and *Hot Fudge Sauce*. Garnish with *Candied Orange Peel*, if desired. Makes 8 servings.

**HOT FUDGE SAUCE:** Chop 12 ounces bittersweet or semisweet chocolate; set aside. In a medium saucepan heat 1 cup whipping cream and 2 tablespoons light-colored corn syrup over medium heat until boiling, stirring frequently. Remove from heat. Immediately add chocolate; cover and let stand 5 minutes. Whisk until smooth. To make ahead, cool sauce and chill in a covered storage container for up to 3 days.

**CANDIED ORANGE PEEL:** Cut peels of 2 oranges lengthwise into quarters, cutting just through the pulp to the surface of the fruit. Pry back the quartered peel with a spoon. Scrape away the soft, white part inside the peel. (If white pith is left on, the peel will be bitter.) Cut peel into 3/8-inch-wide strips. In a 2-quart saucepan combine 1 1/3 cups sugar and 1/3 cup water. Cover; bring to boiling, stirring occasionally. Add orange peel strips. Return to boiling. Reduce heat. Cook, uncovered, over medium-low heat for 15 minutes or until peel is nearly translucent, stirring occasionally. Mixture should boil at a moderate, steady rate over the entire surface. Using a slotted spoon, remove peel from syrup, allowing excess to drain off. Transfer peel to a wire rack set over waxed paper. Cool completely. Cover; store at room temperature up to 3 days.