



MOCHA CAKE

Makes 16, 2-inch squares.

This cake is light, moist, gluten free, pareve and no fuss. It can keep in the refrigerator for quite a while and also freezes well. You can cut it into any other size.

INGREDIENTS

- 6 ounces, 1½ cups pecans
- 4 ounces imported semi-sweet chocolate, broken into small pieces
- 2 tablespoons instant espresso coffee
- 4 large eggs, at room temperature (See Note)
- ¾ cup sugar

PREPARATION

1. Preheat the oven to 350F.
2. Line a 9×9 inch pan with parchment paper, making sure that the paper extends a little over the rim to make it easier to lift.
3. Place the pecans, chocolate and coffee in a food processor and pulse until mixture is coarse.
4. Beat the egg yolks in an electric mixer at medium speed, gradually adding 2 tablespoons of sugar until pale and thick, about 5 minutes.
5. With a large rubber spatula fold the mocha mixture into the yolks.
6. Beat the egg whites, at high speed until lightly foamy, gradually adding the rest of the sugar until stiff.
7. With a rubber spatula fold half of the whites into the mocha mixture. Now reverse the

process, pouring the chocolate mixture into the egg whites. Fold the 2 mixtures together making a motion like a figure 8 until JUST combined.

8. Pour the batter into the pan, distributing it evenly by tilting the pan and smoothing the top.
9. Bake for about 30 minutes. The cake tester inserted into the center of the cake should be clean.
10. Cool on a wire rack.

NOTE

I find it easier to cut the cake when it is cold.

I separate the eggs when they are cold, this prevents the yolks from breaking, then leave them to warm a bit at room temperature which allows more air and thus more lightness to your cake.

Store the cake in the refrigerator or freezer in an air tight container with wax paper between the layers.