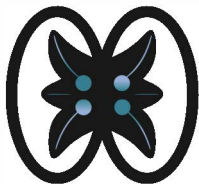# Austrian Chocolate Almond Cake
with Chocolate Ganache

This Austrian Chocolate Almond Cake was inspired by the famous Sacher Torte and celebrates the flavors of olive oil, almonds and chocolate.

the Cake

ALMOND CAKE MIX

YOU WILL NEED

4 large eggs (about 252g, weighed with shell)
1 cup extra-virgin olive oil (200g)
½ cup quark or sour cream (113g)
2 tablespoons dark rum or water (30g)
½ cup brewed hot coffee (120g)
1 cup 70% dark chocolate, chopped (6oz, 170g)

Preheat oven to 325°F. Grease two 9-inch baking pans and line them with parchment paper.

Add the chopped chocolate to the hot coffee. Stir until well blended. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a drizzle and beat until thick and creamy.

Add the quark, dark rum, chocolate-coffee blend and the almond cake mix. Beat on medium-low speed for one minute until just combined.

Divide the batter evenly between the two prepared pans and bake for 25-30 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Ganache

YOU WILL NEED

⅔ cup warm apricot jam (170g)
1 tablespoon dark rum or honey
½ cup heavy cream (120g)
1 cup semi-sweet chocolate, chopped (6oz, 170g)
1 tablespoon light corn syrup
1 teaspoon vanilla extract
⅛ teaspoon salt

Stir the apricot jam and dark rum together. Sandwich cooled cakes together with ½ cup of the apricot jam and brush the remainder on the sides and top of cake. Allow to set.

Heat heavy cream and corn syrup over low heat until simmering, but not boiling.

Remove from heat and add the chopped chocolate, vanilla extract and salt, then let stand for 3 minutes.

Stir with a small whisk until well combined and smooth.

Pour the warm ganache over the cake and allow to set before serving.