

CAKES

MEN TORTE†

(HERRENTORTE)

- 2/3 cup flour
- 2/3 cup cornstarch
- 1 teaspoon baking powder
- 4 eggs
- dash of salt
- 3 teaspoons warm water
- 2/3 cup sugar
- 1 teaspoon vanilla extract
- 1 cup coffee
- 2 bars chocolate 4 oz. each (1 semisweet, 1 milk chocolate)
- 3 cups whipping cream
- 1/2 cup powdered sugar
- 2 envelopes unflavored gelatine (7g or ¼ oz. each)
- 5 tablespoons cold water
- 14 mini chocolate mint patties

Heat oven to 390°. Prepare springform pan (10" X 3") by placing the bottom of the pan on top of parchment paper. Draw a circle around the edge onto the paper and cut around your marking. Grease the bottom in a couple of places and put the paper over it smoothing it flat. Don't get any grease on the side of the pan. Sift together the flour, cornstarch and baking powder and set aside. Separate the eggs carefully. Beat the egg yolks with water, sugar, and vanilla extract until thick and creamy (5 to 7 minutes). Wash off beaters and beat egg whites with a dash of salt until stiff. Slide onto egg yolk mixture and sprinkle flour mixture over the top. Carefully fold everything together (**do not stir**). Pour into the prepared pan and immediately bake in the preheated oven (390°) for 25 to 30 minutes. Take it out of the oven and let it sit 10 minutes. Loosen the edges with a knife, take off the rim and invert the cake onto a platter. Carefully remove the paper and let it cool for 2 hours. After the 2 hours cut a thin slice off the top and put aside. Remove the inside of the cake leaving 1" inch on the bottom and around the side. Crumble the removed insides. Melt the chocolate in the coffee and stir it over the cake crumbles. Fill the inside of the cake with it patting it down tightly. Place in the refrigerator for 2 hours. Place 5 tablespoons cold water in a saucepan and sprinkle the 2 envelopes of gelatine over the it. Stir the mixture over hot water in a double boiler until the

gelatine is dissolved and cool slightly. Beat the whipping cream with the powdered sugar until fairly stiff. Add the cooled gelatine slowly, beating until stiff. Spread some over the filling in the cake so just slightly over the cake's top and place the thin cake layer on top. Pat it down tightly and spread the remaining icing over the top and sides. With a cake decorator decorate the top with 13 small mounds around and one in the center. Place a mini chocolate mint patty in the center of each mound. Place in the refrigerator for an hour or longer.

NOTE: You can use 2/3 cup coffee and 1/3 cup rum (that's why it's called men's cake). The frosting is not very sweet and you can add more powdered sugar to your taste when you beat it.

Makes 1 10 inch cake

