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TARTINE CHOCOLATE-ALMOND CAKE

Makes 8 to 12 servings (one double-layer 9-inch/23cm cake or 24 cupcakes)

Part of the fun and reward of recipe development is when you hit upon a method, ratio, trick, or particular combination of ingredients that makes all the failures worth it. This cake is one of those successes, with its surprisingly moist crumb, especially considering there is no butter or oil in the cake other than what naturally occurs in the almonds. The cake is dotted with jam before baking, an unusual step that creates little pockets of flavor and moisture throughout the cake and is a way to add a taste of fruit in the dead of winter. For a simpler approach, just cut the recipe ingredients in half to make one cake layer and serve slices with a spoonful of whipped cream on top.

- There can be confusion about the differences between almond flour and almond meal. They are one and the same and can be used identically.
- The quality of the cocoa you use matters. I often use Valrhona, which is one of the darkest and most full-bodied cocoas I have come across and gives the cake a deep chocolate color and flavor.
- I've used vinegar here because it helps to activate the baking soda, deepens the color of the cocoa, and enhances the chocolate flavor without leaving a hint of unwelcome acidity.

Unsalted butter, for the pans	Preheat the oven to 350°F/180°C. Butter the sides of two 9-inch/23cm round cake pans and line the bottoms with parchment paper cut to fit exactly.
4 cups/480g almond flour 3/4 cup plus 2 Tbsp/70g cocoa powder, sifted 1 tsp baking soda	In a bowl, combine the almond flour, cocoa powder, and baking soda and mix well, making sure that any lumps of almond flour are broken up.



<p>4 eggs 6 Tbsp/75g granulated sugar 1/2 cup firmly packed/90g light brown sugar 1/2 tsp sea salt</p>	<p>Using a handheld mixer or a stand mixer fitted with the whisk attachment, beat the eggs, granulated sugar, brown sugar, and salt on high speed until very thick and pale in color, about 3 minutes. When you lift up the whisk, a ribbon of beaten eggs should trail back into the bowl.</p>
<p>2 tsp apple cider or distilled white vinegar 1 1/2 cups/360ml whole milk 2/3 cup/200g raspberry, peach, strawberry, or apricot jam (optional) 2 to 4 tsp water</p>	<p>Whisk the vinegar and milk into the egg mixture. Pour the milk-egg mixture into the almond meal mixture and whisk until combined. Pour the batter into the cake pans. If the jam is too thick to drop off the spoon, slightly thin by stirring in the water. Evenly space dots of the jam over the tops of the cakes. Bake until the cake is set and a toothpick inserted into the center of the cakes comes out clean, 25 to 35 minutes.</p>
<p>Lightly sweetened whipped cream Raspberries, blackberries, or a combination (optional)</p>	<p>Set the pans on a cooling rack and let cool in the pans for 10 minutes. To unmold, run a butter knife around the sides of the pans to loosen the cakes, invert the cakes onto another rack, lift off the pans, and peel away the parchment. Place a serving plate over the bottom of one cake layer and turn the cake right-side up, top with half of the whipped cream. Place the second cake layer over the whipped cream. Top with the remaining whipped cream and the berries. Serve warm or at room temperature.</p>
	<p>The cooled cake can be stored, tightly wrapped, at room temperature for up to 3 days.</p>
	<p>Tartine Chocolate-Almond Cupcakes: Line 24 wells of a muffin tin with paper liners. Using an ice cream scoop or large spoon, portion the batter into the wells, filling each three-quarters full. Bake for 18 to 22</p>



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	<p>minutes, until the cupcakes are lightly browned and a toothpick inserted in the center of the largest cupcake comes out clean. Set the pan on a cooling rack for 5 minutes. Lift out the cupcakes and place them on the rack to cool completely before frosting. They will keep, well wrapped, in the refrigerator for up to 5 days.</p>
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Chocolate Cake with Orange All Day. Modern Recipes for the Home Cook by Elizabeth Barlow
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