

## CHOCOLATE-AMARETTO HEART

*This cake has several parts, but all are very simple. You can make the cake and the rose petals a day ahead, or make and freeze the entire cake. Chill the glazed cake for an hour before wrapping and freezing. Thaw in the refrigerator.*

**6** tablespoons butter or margarine, softened

**1** (4-ounce) semisweet chocolate bar

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  cup all-purpose flour

**3** large eggs, separated

$\frac{1}{8}$  teaspoon salt

**Amaretto Buttercream Frosting**

**French Chocolate Glaze**

~~Garnish: Candied Rose Petals~~

• Grease and flour a 6-inch heart-shaped or round springform pan; line bottom with parchment or wax paper. Set aside.

• Melt butter and chocolate in a heavy saucepan over low heat, stirring constantly, until smooth. Remove from heat; let stand 2 to 3 minutes. Pour into a mixing bowl.

• Stir together sugar and flour. Gradually add to chocolate mixture, beating at medium speed with an electric mixer until blended. Add egg yolks, beating well after each addition.

• Beat egg whites and salt at high speed with electric mixer until stiff peaks form. Gently fold egg whites into chocolate mixture. Pour into prepared pan.

• Place cakepan in a 13- x 9-inch pan, and add hot water to larger pan to a depth of 1 inch.

• Bake at 350° for 1 hour or until center appears firm. Remove pan from water, and cool on wire rack 15 minutes. Invert cake onto wire rack, and peel off paper. Cool completely.

• Spread Amaretto Buttercream Frosting over top of cake, and freeze 15 minutes.

• Place cake on wire rack in a 15- x 10-inch jellyroll pan. Pour French Chocolate Glaze over cake, allowing it to drip down sides. Spread glaze over sides of cake with a spatula. Spoon excess glaze from pan into a heavy-duty zip-top plastic bag; seal. Snip a tiny hole in 1 corner of bag, and drizzle chocolate over cake. Let cake stand at least 1 hour before serving. Garnish, if desired. **Yield:** 1 (6-inch) cake.

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### AMARETTO BUTTERCREAM FROSTING:

**2** tablespoons butter or margarine, softened

**1** cup sifted powdered sugar

**2** tablespoons amaretto Grand  
or Marnier

• Beat all ingredients at medium speed with an electric mixer until smooth. **Yield:** about  $\frac{2}{3}$  cup.

### FRENCH CHOCOLATE GLAZE:

**2** (4-ounce) semisweet chocolate bars, chopped

$\frac{1}{4}$  cup whipping cream

**2** tablespoons butter or margarine, softened

• Microwave chocolate and whipping cream in a 2-quart microwave-safe bowl at MEDIUM (50% power) for 3½ minutes. Whisk until smooth. Whisk in butter. Let stand at room temperature, stirring occasionally, 30 minutes or until slightly thickened. **Yield:** about 1½ cups.

### CANDIED ROSE PETALS:

**18** small rose petals

**1** cup sifted powdered sugar

**1½** teaspoons meringue powder

**3** tablespoons water

$\frac{1}{2}$  cup superfine sugar

• Rinse rose petals, and let dry on paper towels.

• Beat powdered sugar, meringue powder, and 3 tablespoons water at low speed with an electric mixer until blended; beat at high speed 4 to 5 minutes or until mixture is fluffy.

• Brush mixture on all sides of petals; sprinkle with superfine sugar. Let stand on wire racks 24 hours.

**Yield:** 18 petals.

