

## **REINE DE SABA**

[Chocolate and Almond Cake]

This extremely good chocolate cake is baked so that its center remains slightly underdone; overcooked, the cake loses its special creamy quality. It is covered with a chocolate-butter icing, and decorated with almonds. Because of its creamy center it needs no filling. It can be made in the same manner as the preceding cakes, starting out with a beating of egg yolks and sugar, then proceeding with the rest of the ingredients. But because the chocolate and the almonds make a batter so stiff it is difficult to fold in the egg whites, we have chosen another method, that of creaming together the butter and sugar, and then incorporating the remaining items.

***For an 8-inch cake serving 6 to 8 people***

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Preheat oven to 350 degrees.

**A round cake pan 8 inches in diameter and 1½ inches deep**  
**4 ounces or squares semi-sweet chocolate melted with 2 Tb rum or coffee**

**Butter and flour the cake pan.** Set the chocolate and rum or coffee in a small pan, cover, and place (off heat) in a larger pan of almost simmering water; let melt while you proceed with the recipe. Measure out the rest of the ingredients.

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**A 3-quart mixing bowl**  
**A wooden spoon or an electric beater**  
**¼ lb. or 1 stick softened butter**  
**⅔ cup granulated sugar**

**Cream the butter and sugar together** for several minutes until they form a pale yellow, fluffy mixture.

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**3 egg yolks**

Beat in the egg yolks until well blended.

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**3 egg whites**  
**Pinch of salt**  
**1 Tb granulated sugar**

Beat the egg whites and salt in a separate bowl until soft peaks are formed; sprinkle on the sugar and beat until stiff peaks are formed. (See **directions**.)

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**A rubber spatula**  
**⅓ cup pulverized almonds**  
**¼ tsp almond extract**  
**½ cup cake flour (scooped and leveled), turned into a sifter**

With a rubber spatula, blend the melted chocolate into the butter and sugar mixture, then stir in the almonds, and almond extract. Immediately stir in one fourth of the beaten egg whites to lighten the batter. Delicately fold in a third of the remaining whites and when partially blended, sift on one third of the flour and continue folding. Alternate rapidly with more egg whites and more flour until all egg whites and flour are incorporated.

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Turn the batter into the cake pan, pushing the batter up to its rim with a rubber spatula. Bake in middle level of preheated oven for about 25 minutes. Cake is done when it has puffed, and 2½ to 3 inches around the circumference are set so that a needle plunged into that area comes out clean; the center should move slightly if the pan is shaken, and a needle comes out oily.

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**A cake rack**

Allow cake to cool in the pan for 10 minutes. Run a knife around the edge of the pan, and reverse cake on the rack. Allow it to cool for an hour or two; it must be thoroughly cold if it is to be iced.

### **TO SERVE**

Use the **chocolate-butter icing**, and press a design of almonds over the icing.