

This Brazilian Chocolate nut cake is a really moist and rich chocolate; my guest just can't wait until dessert! Also really good with whipping cream!

Brazilian Chocolate Nut Cake

- 2 3/4 cups sifted cake flour
- 4 egg yolks
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- 3/4 cup milk
- 1/4 pound sweet chocolate
- 1 cup finely chopped filberts, walnuts or
- 1/4 cup brewed coffee
- Pecans
- 1 cup (2 sticks) butter
- 4 egg whites
- 1 1/2 cups sugar

Preheat oven to 350°. Grease a 10-inch tube pan and dust lightly with flour.

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Sift together the flour, salt and baking powder. Break the chocolate into small pieces and combine with the coffee in the top a double boiler. Place over hot water until melted; cool.



Always cool baked goods completely, on a wire cake rack, before storing. Generally, well wrapped in aluminum foil and placed in an airtight bag, baked goods can be frozen for up to 2 - 3 months, with some more or less in time. Store all cheesecakes, cream pies, whipped cream or anything perishable, well-wrapped in the refrigerator, where they will last for 2 - 3 days.

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Welcome Home Basket of Cookies



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Cream the butter. Gradually beat in the sugar until light and fluffy. Add 1 egg yolk at a time, beating well after each addition. Blend in the vanilla and melted chocolate. Add the flour mixture alternately with the milk, beating until smooth after each addition. Stir in the nuts. Beat the egg whites until stiff but not dry; fold into the chocolate mixture. Pour into the prepared pan; smooth the top with a spatula. Bake 1 hour or until a cake tester comes out clean. Cool on a cake rack 20 minutes before removing from pan. The cake may be served as is, cut in wedges, or split into as many layers as you like. Whipped cream or any filling may then be spread between the layers.