

HOLIDAY CHEER

CELEBRATE THE SEASON WITH MOUTHWATERING CHOCOLATE TREATS.

DURING THE HOLIDAYS, everyone is up for indulging in decadent desserts. Especially when those sweets are made with flavorful Scharffen Berger chocolate. Renowned for their high-quality chocolate, Scharffen Berger prides itself on sourcing the

world's best cacao beans from sustainable farms. The beans are then gently processed in small batches to create exquisite gourmet products. Choose Scharffen Berger chocolates to create dreamy bites such as the truffles below, to bake delicious desserts like the rich,

moist flourless cake at left, or simply eat the chocolate out of hand. Stock up on Scharffen Berger products and start the celebration today.

FLOURLESS CHOCOLATE ALMOND CAKE

Instead of flour, this moist dense cake is made with ground almonds that are first toasted for extra flavor. **Serves 12**

- 6 oz. Scharffen Berger 70% Cacao Bittersweet Chocolate**
- ¼ cup espresso or double strength coffee**
- 10 Tbs. butter**
- ¾ cup plus 2 Tbs. sugar**
- 6 large eggs, separated**
- ¼ tsp. salt**
- 2 cups almonds, toasted and finely ground**
- Confectioners' sugar for sprinkling, optional**
- Whipped cream (optional)**

Preheat oven to 375°F. Lightly grease and flour a 9-inch springform pan and line the bottom with parchment paper.

In the top of a double boiler or in a bowl placed over a pan of simmering water, melt the chocolate and coffee, stirring frequently. Set aside to cool slightly.

With a hand held mixer, or heavy-duty mixer with the paddle attachment, beat the butter and ¾ cup of the sugar until ivory colored. Add the egg yolks, two at a time. Continue to beat until the mixture is light and airy. Fold in the chocolate.

In a clean dry bowl using clean dry beaters, whip the egg whites with the salt until soft peaks form when the beaters are lifted. Gradually beat in the remaining two tablespoons sugar until the egg whites are stiff but not dry. Fold the ground almonds into the whites. Fold the chocolate mixture into the egg white mixture.

Scrape the batter into the prepared pan and spread it evenly. Place the pan in the oven and immediately turn the heat down to 350°. Bake 15 minutes. Turn the oven down to 325°F. Bake an additional 45 minutes. Turn the oven down to 300°F and bake 15 to 20 minutes. Turn the oven off and leave in the oven, with the door ajar, for another 30 minutes.

Cool on a rack. Remove the sides of the pan and transfer to a serving platter. Sprinkle with confectioners' sugar. Serve slices with whipped cream, if desired.



**SCHARFFEN
BERGER®**

CHOCOLATE MAKER

TAWNY PORT VANILLA TRUFFLES

Rich and luxurious, there's no better way to end a holiday meal than with a dark chocolate truffle infused with the harmonious flavors of tawny port and vanilla. **Makes about 40**

- 1 cup heavy cream**
- 18 oz. Scharffen Berger bittersweet (70%) chocolate, finely chopped (about 3 cups)**
- 2 Tbs. unsalted butter, softened**
- 2 Tbs. tawny port**
- 2 tsp. pure vanilla extract**
- Kosher salt**
- ¾ cup sparkling sanding sugar, more if needed**

In a small saucepan, bring the cream to a boil over medium

heat, stirring occasionally to prevent scorching.

In a large bowl, pour the cream over the chocolate, let sit 3 minutes, then stir with a silicone spatula until the mixture is smooth. Stir in the butter, port, vanilla, and a pinch of salt until well combined. Cover with plastic wrap and refrigerate until firm, about 2 hours.

Remove the chocolate mixture from the refrigerator, scoop it into 1-inch balls using a melon baller, small scoop, or rounded

teaspoon. Roll the truffles to create balls and transfer to a parchment-lined baking sheet.

Put the sparkling sanding sugar in a small shallow bowl. Roll the truffles one at a time in the sugar to coat and transfer to another parchment-lined baking sheet. Cover with plastic and refrigerate up to 2 hours or overnight. Let sit at room temperature for 20 minutes before serving.

Truffles can be refrigerated in an airtight container for up to 2 weeks.