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Atomic
Home

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DOBOSTORTE

- 6 Egg Yolks
- 1/2 Cup Sugar
- 6 Egg Whites
- 1/3 Cup Sugar
- 1 Cup Sifted Cake Flour

CHOCOLATE BUTTER CREAM

- 6 Ounces Semi Sweet Chocolate Bits
- 3 Tablespoons Brewed Coffee
- 4 Egg Yolks
- 1/2 Cup Sugar
- 1 Cup Butter, Creamed
- 1 1/2 Cups Slivered Almonds

TOPPING

- 3/4 Cup Sugar, Caramelized
- 1 Tablespoon Butter

DIRECTIONS

1. Beat egg yolks until thick and lemon colored.
2. Gradually add 1/2 cup sugar, beating until thick and fluffy.
3. In a separate bowl, beat egg whites until stiff and satiny. Gradually add 1/3 cup of sugar.
4. Fold into egg yolk mixture.
5. Gradually fold in the flour.
6. Grease and flour the bottom of 9 inch cake pans.
7. Spread batter as thinly as possible but coating the bottom of each pan.
8. Bake in a 350 degree oven for 15 minutes.
9. Remove cakes from pans and cool on wire racks. Repeat procedure until all batter is used. This should be 7 to 8 cakes.
10. Place layers on paper toweling and cool completely.
11. In the top of a double boiler melt the chocolate with the coffee, mixing until smooth.
12. Beat 4 egg yolks until light and lemon colored. Gradually beat in 1/2 cup sugar, continue beating until thick.
13. Quickly stir into the melted chocolate.
14. Cook over hot, not boiling, water until the mixture is thick and smooth. Remove from heat.
15. Add the creamed butter bit by bit, beating rapidly after each addition.
16. Chill until the cream reaches a spreading consistency, stirring occasionally.
17. Spread chocolate cream between cake layers and on sides. Press nuts into the sides of the cake.
18. In a heavy pan melt 3/4 cup sugar with 1 tablespoon butter.
19. Stir over medium heat until golden. Remove from heat and with a spatula quickly spread over the top of the cake.
20. Make wedge shaped slices in caramelized coating.
21. Let stand until cool at room temperature. Refrigerate until ready to serve.

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