

CHOCOLATE DACQUOISE WITH AMARETTO LATTE BUTTERCREAM

INGREDIENTS:

FOR THE DACQUOISE:

200 g fine almond flour
50 g Dutch Cocoa
200 g egg whites, room temperature
1 g LorAnn's Cream of Tartar
175 g granulated sugar

FOR THE AMARETTO LATTE BUTTERCREAM:

300g unsalted butter, room temperature
200g cream cheese, room temperature
35g corn syrup
300g confectioner's sugar
2.5g kosher salt
2 g LorAnn Amaretto Super-Strength
5 g instant espresso powder

FOR GARNISH (OPTIONAL):

Cherries
Sliced almonds



DIRECTIONS:

FOR THE DACQUOISE:

1. Prepare $\frac{1}{4}$ sheet pan by spraying non-stick spray and lining with a parchment sheet. Spray parchment and lightly flour. Set aside.
2. Preheat oven to 350°F.
3. In a medium-sized bowl, whisk the almond flour and cocoa.
4. In the bowl of a stand mixer, add egg whites. Using whisk attachment, beat on low until surface is covered with tiny bubbles.
5. Add cream of tartar and beat until whisk tracks are visible in egg whites, about 2 minutes.
6. Begin to add sugar, spoon by spoon, allowing the sugar to completely dissolve between additions.

7. Once all the sugar has been added, turn off mixer and scrape down sides.
8. Beat on medium speed for 2 minutes then bump speed to high and continue to until the egg whites have reached stiff peak and are glossy.
9. Carefully fold in flour mixture, taking care to not deflate the eggs.
10. Pour into prepared $\frac{1}{4}$ sheet pan and smooth evenly with offset spatula.
11. Bake for 20 minutes and cool completely on top of stove.

FOR THE AMARETTO LATTE BUTTERCREAM

1. To bowl of stand mixer, add cream cheese and butter. Using paddle attachment, cream on medium for 5 minutes.
2. Scrape sides of bowl, add corn syrup and beat for an additional 5 minutes.
3. On low speed, slowly add the confectioner's sugar and salt. Once dry ingredients are incorporated, scrape bowl and beat on high for an additional 3 minutes.
4. Add espresso powder and **amaretto flavoring**. Beat for an additional 2 minutes.

ASSEMBLY:

1. Invert dacquoise onto cutting board. Using a ruler, evenly trim edges. Cut remaining cake into equal thirds.
2. Place first layer of cake onto serving dish.
3. Using a pastry bag fitted with a 125 petal tip, start at one end of the cake and frost $\frac{1}{3}$ at a time by using a swaying motion to frost in the lengthwise direction.
4. Start back at one end and use the same swaying motion to frost the next column. Repeat for the remaining bare third of the cake.
5. Place the second layer of dacquoise over the frosting and repeat the frosting technique.
6. Repeat for the remaining layer and place in refrigerator to set frosting. Once ready to serve, garnish with cherries and almonds.
7. Slice thin pieces as this is a very rich cake, and garnish with additional cherries and almonds.