## Kahlúa Chocolate Almond Cake

7½ oz. finely ground, unblanched almonds
5 eggs, separated, plus 2 yolks
¾ cup sugar
1 pinch salt
½ cup Kahlúa

Beat egg whites until foamy. Gradually beat in ¼ c. sugar until stiff. Beat yolks with ½ c. sugar to a pale lemon color. Add almonds, salt and ¼ c. Kahlúa. Mix well and fold into egg whites. Pour into greased 9" springform pan, bottom-lined with greased wax paper. Bake at 300° for 60-65 min. Loosen sides of cake from pan with sharp knife, cool 5 min. Remove sides, invert on rack to remove wax paper. Turn over and cool. Drizzle cake with ¼ c. Kahlúa before frosting.

## Kahlúa Frosting

Melt 6 oz. semi-sweet chocolate tidbits in top of double boiler. Cool slightly. Gradually stir in ¼ lb. sweet butter, cut into chilled pieces, and 2 tsp. instant coffee dissolved in ¼ c. Kahlúa. Mix well. Chill until spreadable. Frost and decorate with candied cherries.

And do send in for our Kahlúa recipe book.
It's our gift to you. Maidstone Wine & Spirits, Inc.,
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