

The Friday 4

4
FRESH
IDEAS
YOU
CAN
ENJOY
IN
4
MINUTES
OR LESS



1 Quick Recipe: A Delicious and Unusual Celebration Cake for Everyone!

Chocolate + Chiles:

Gluten Free Chocolate Chile Cake

Non-Stick Spray

Sugar for the Pan + $\frac{3}{4}$ Cup Sugar

1 $\frac{1}{2}$ Cups Toasted Pecans

$\frac{1}{2}$ LB Bittersweet Chocolate, Grated

2 Tsp Vanilla

1 Tsp **Chocolate Chile Powder

$\frac{1}{4}$ Tsp Cayenne

$\frac{1}{4}$ Tsp Ground Cinnamon

8 Eggs, Separated

Step One Preheat the oven to 350F.

Coat a 10" springform pan with nonstick spray, line the bottom with parchment paper and sprinkle the sugar over the bottom and sides of the pan, shaking out any excess.

Step Two Combine the $\frac{3}{4}$ cup sugar and pecans in a food processor and grind until very fine. Transfer to a

bowl. Stir in the chocolate, vanilla, chile, cayenne, cinnamon and yolks.

Step Three Whip the egg whites until stiff peaks form.

Step Four Fold the egg whites into the chocolate mixture, a third at a time. Pour the batter into the pan and pop in the oven. Cook 30 minutes - until the center is firm. Let cool completely before drizzling with:

Chocolate Chile Glaze

$\frac{3}{4}$ Cup Cocoa Powder (*NOT dutch processed)

1 Tsp Cinnamon

2 Tsp **Chocolate Chile Powder

$\frac{1}{4}$ Tsp Cayenne

4 TB Unsalted Butter, Softened

3 Cups Powdered Sugar

2 Cups Skim Milk

1 Tsp Vanilla Extract

Whisk together the cocoa powder, cinnamon, chile, and cayenne in a bowl. Beat the butter until creamy. Add the cocoa mixture and powdered sugar alternately with milk to the butter. Beat to drizzling consistency. Blend in the vanilla.

2 Kitchen Smidgen

*Processing chocolate with alkali is known as the "Dutch method." This causes the chocolate to lose a lot of the flavonoids and antioxidants we are looking for when we indulge in dark chocolate!

3 Get Creative

**Chocolate Chile Powder is a blend of cocoa powder and chipotle peppers that packs a sweet heat - you can find it in your grocery store. If you want to create your own, combine 2 TB of Cocoa Powder and $\frac{1}{4}$ Tsp Chipotle Chile Powder together.

4 WINE of the Week

Sofia Blanc de Blancs
Monterey County, California

Kroger around \$15.00

This peach-colored charmer is a sparkling blend of pinot blanc, sauvignon blanc and muscat.

Crisp and lively with a delicious aroma of lemon and honeysuckle, it's crisp taste makes it a refreshing, affordable and elegant pair with spicy chocolate cake.