TORTA di CIOCCLATO con UVETTA e PIGNOLI

CHOCOLATE CAKE w. RAISINS & PINE NUTS

This recipe is for one 10 inch cake and makes 8 large pieces

1/3 cup raisins
1 cup granulated sugar
8 tbsp butter softened to room temp
3 eggs separated
5 tbsp milk
1 2/3 cups flour, plus 2 tbsp for dusting
2 ½ tbsp unsweetened cocoa powder
½ cup pine nuts (or if unavailable) pecans lightly toasted
Salt

Turn on oven to 350 degrees

Soak raisins in lukewarm water for 20 minutes

Put sugar and butter in bowl and beat to a foamy consistency with whisk or hand held beater. Add egg yolks to bowl and then the milk in a very thin slow stream mixing all ingredients thoroughly.

Mix in 1 2/3 cups of flour a little bit at a time.

Drain raisins and pat very dry. Dust with the 2 tbsp flour and shake in a strainer to remove excess flour and add to mixture in bowl along with cocoa and nuts. Mix all ingredients well.

Whip egg whites with a pinch of salt till they form stiff peaks then fold them lightly into the mixture in bowl.

Lightly grease bottom of a 10 inch spring form pan with butter, dust with flour and turn pan over and knock out excess flour.

Pour in cake batter and level it with spatula.

Place in the uppermost level of preheated oven and bake for 50 minutes or until a toothpick comes out clean.

Cool on rack and remove from pan.