

Chocolate Bag

<http://userealbutter.com/2009/01/24/chocolate-bag-dessert-recipe/>

cellophane or coffee bags (something smooth that can peel off the chocolate)

6-8 oz. semisweet chocolate per bag (I like Guittard)

almond cake

chocolate mousse

Amaretto

raspberries

To make the bag: Fold the sides of the bag over and down to desired height. Temper the chocolate. When chocolate is in temper, use a pastry brush to paint a layer of chocolate over the entire interior of the bag. Let cool. When the chocolate is dry, paint a second coat of chocolate over the entire interior of the bag. Let cool or put in freezer. When the chocolate is set, carefully cut the bag and peel it away from the chocolate form. Store in the freezer or a cool, dry place until ready to use.

almond cake

from [David Lebovitz](#)

1 1/3 cups granulated sugar

3/4 cup almond paste (not marzipan)

10 oz. unsalted butter, at room temperature (I used 9 oz. for 8500 ft. elevation)

6 large eggs, at room temperature

1 tsp vanilla extract

1 cup all-purpose flour

1 tsp baking powder (I used 1/2 tsp for 8500 ft. elevation)

1/4 tsp salt

Preheat the oven to 325°F and position the rack to the center of the oven. Line the bottom of a 9-inch cake pan with a round of parchment paper, or butter the pan and dust it lightly with flour, tapping out any excess. [Jen's note: I used an 8x8-inch square pan.] With an electric mixer, beat together the sugar and almond paste until the paste is finely broken up. [Jen's note: this never works for me. I always beat the hell out of the sugar and almond paste in my food processor until it is completely blended then dump it into my Kitchenaid mixing bowl.] Add butter and beat for a few minutes until light and fluffy. In a separate bowl, or a measuring cup with a spout, stir together the eggs with a fork then dribble it into the batter as you beat. Add the vanilla. Mix together the flour, baking powder and salt with a whisk. Stir the dry ingredients into the batter until just incorporated. Transfer the batter into the prepared cake pan and bake for about 1 hour, or until a toothpick inserted into the center comes out clean. The baking time may take a but longer due to the variation in different brands of almond paste. Cool the cake on a rack before serving. This cake is extremely moist and will keep well for up to a week if well-wrapped.

chocolate mousse

from [Tartelette](#)

6 oz. semisweet chocolate, chopped
1/4 cup whole milk
1 tsp espresso powder
4 tbsps butter
1 egg yolk
1 cup heavy cream, cold

In a bowl set over a pan of simmering water (make sure that the bowl fits snugly over the pan and does not touch the water), melt together the chocolate, milk, espresso powder and butter. Remove from the heat and let cool to lukewarm. Whisk in the egg yolk. In a mixer, whip the cream to medium peaks and fold it into the chocolate mixture.

To assemble: Cut cubes from the almond cake and set in the bottom of the chocolate bag. Pour desired amount of Amaretto over the cake. Pipe chocolate mousse over the cake. Set raspberries around the cake and mousse and on top for garnish. Serve.