

# Reine de Saba

Serves 8

- 5 oz. fine quality baking chocolate, semi-sweet
- 2/3 c. butter
- 2/3 c. sugar
- 3 eggs
- 2/3 c. ground almonds
- 1 tsp. vanilla
- 1 drop almond extract
- 1/3 c. flour

Preheat the oven to 350 degrees. Butter an 8" round cake pan, and line bottom with a piece of parchment, trimmed to fit atop the buttered surface. Melt the chocolate in a water bath. Add butter and sugar; whisk smooth. Remove from heat, cool slightly, and whisk in the eggs, ground almonds, and flavorings. Fold in the flour. Pour into prepared pan. Bake in a water bath for about 30 minutes. Remove from oven and cool. To serve, turn out onto a doily and sprinkle liberally with powdered sugar. Lovely accompanied with raspberries and whipped cream, or even Creme Anglaise!

*Accompany with Cooper-Garrod Test Pilot, F-86 Sabre Jet*