



## ***Torta Negra***

Shared by Andrea Yusta, SSH Sugar Land

Torta Negra is a classic holiday dish in Venezuela. With a mixture of sweet and sour flavors, this specialty was adopted from a traditional Creole recipe. Here, we share Armando Scannone's recipe. (Makes 12 to 14 servings)

### **INGREDIENTS** (all at room temperature)

- 500 grams (2 cups) of soaked fruits and spices (see “maceration” below) prepared 1-2 weeks in advance;
- 175 grams salted butter (12 tablespoons, including amount needed to grease the mold)
- 1/2 teaspoon salt
- 1 2/3 cup sugar
- 5 eggs
- 2 cups flour
- 1 teaspoon of baking powder

**MACERATION** - At least 1-2 weeks in advance, mix the following ingredients well and store in the fridge in a covered container.

- 1/4 cup of finely chopped almonds
- 1/4 cup finely chopped hazelnuts
- 1/2 cup finely chopped walnuts
- 1/4 cup of minced orange peel
- 1/2 cup seeded prunes, minced
- 1/3 cup of rum
- 2/3 cup dark beer

- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground or grated nutmeg
- 1/4 teaspoon fresh ginger, grated

### **Method:**

1. About 3 hours before you start preparing the cake, remove the maceration from the refrigerator and leave it covered until it reaches room temperature. Preheat the oven to 375 degrees. Butter and flour a ring-shaped mold pan, 25 centimeters in diameter and 8 centimeters high. Set aside.
2. In a mixer bowl, beat butter and salt until creamy. While continuing to beat, add the sugar and beat about 5 more minutes. Add the eggs one at a time, beating an additional 5 minutes. Finally, add the sifted flour and baking powder mixture, alternating with portions of the maceration, ending with the final portion of the flour. Mix well and pour into the cake pan.
3. Place in the oven and bake for 50 minutes or until an inserted pick comes out dry. It may be necessary to cover it near the end of the baking time with parchment so it doesn't brown too much on top. Remove the cake from the oven, let it rest for a few minutes and, while still hot, unmold the cake onto a serving tray.