Chocolate Almond Torte

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Ingredients

4 eggs separated
1/2 cup (1 stick) butter or margarine, softened
1 cup sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup finely chopped toasted almonds
3/4 cup all-purpose flour
1/2 cup unsweetened cocoa
1/2 teaspoon baking powder
1/2 teaspoon baking soda
2/3 cup milk

Chocolate Almond Frosting
2 (1-ounce) squares semi-sweet chocolate, chopped
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 teaspoon almond extract

Directions

Preheat oven to 350ºF. Line 2 (8- or 9-inch) round cake pans with wax paper.
In small bowl, beat egg whites until soft peaks form; set aside.

In large bowl, beat butter and sugar until fluffy. Add egg yolks and
extracts; mix well.
In medium bowl, combine almonds, flour, cocoa, baking powder and baking soda;
add alternately with milk to butter mixture, beating well after each
addition.

Fold in beaten egg whites. Pour into prepared pans. Bake 18 to 20 minutes or
until toothpick inserted near center comes out clean. Cool 10 minutes; remove
from pans. Cool completely.

Prepare Chocolate Almond Frosting. Split each cake layer; fill and frost with
frosting. Garnish as desired. Store leftovers covered in refrigerator.