French Chocolate Cake

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1/2 stick butter, softened
6 ounces (1-1/2 cup) ground almonds
1/4 cup (one slice) dark bread crumbs (Pumpernickle)
4 squares semi-sweet chocolate
2/3 cup sugar
3 eggs
1 tablespoon dark rum OR coffee
pinch salt
GLAZE
2 squares unsweetened chocolate
2 squares semi-sweet chocolate
2 teaspoons honey
1/2 stick butter, softened

Preheat the oven to 375 degrees.

Butter the bottom and sides of an eight-inch round cake pan. Then line the bottom with buttered wax paper.

In a double-boiler, melt the chocolate over hot, not boiling, water.

In a bowl, cream the butter until soft and light. Gradually work in the sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating after each addition. Stir in the melted chocolate. ground nuts, rum, bread crumbs and salt. Pour into the prepared pan.

Bake for 25 minutes.

Remove from the oven at once and allow to cool.

When cool, turn the cake out of the pan.

Make the glaze: In a double-boiler over hot water, melt the chocolate. Stir in the butter and honey. Cool until thickened. Pour over the cake and smooth with a spatula.

Garnish with candied cherries and candied leaves.

(This cake freezes beautifully. Bring to room temperature to serve,)