Robert E. Lee Cake

Linda Bickel
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Servings: 10

1 cup (4 ounce) pecan halves
1/3 cup cake flour
1 teaspoon baking powder
1/3 teaspoon grated nutmeg
1 large Granny Smith apple, peeled and chopped fine
2 eggs
1/2 cup sugar
8 ounces white chocolate, broken into small pieces
2 teaspoons unflavored gelatin
3 cups heavy cream, divided
2 teaspoons orange liqueur
1/2 cup sweetened coconut (for garnish), shredded

Preheat the oven to 350 degrees.

Butter the bottom and sides of a nine-inch springform pan. Flour lightly and tapout any excess.

In a food processor, grind the pecans until fine. In a bowl, combine the pecans with the flour, baking powder and nutmeg. Mix well. Add the apple and toss.

In a medium bowl, beat the eggs at medium speed for 2 minutes. Gradually beat in the sugar until blended. Fold in the apple mixture. Pour the batter into the prepared pan.

Bake in the middle of the oven for about 30 minutes until the cake is lightly browned and a cake tester inserted in the center comes out clean. Remove the sides of the pan and let the cake cool completely. Replace the sides of the pan when cool.

While the cake cools, prepare the white chocolate mousse. Place the white chocolate in a large heat-proof bowl. In a medium saucepan, sprinkle the gelatin over one cup of the cream and bring to a boil over moderate heat, stirring constantly. Pour the hot cream over the white chocolate and stir until completely melted. Set the bowl over a large bowl of ice and water and stir the mixture until cool and just beginning to set, 2 to 3 minutes.

In a large bowl, beat the remaining two cups of cream until firm. Beat in the orange liqueur. Lightly fold the whipped cream into the cooled white chocolate mixture (It is all right if some streaks remain). Spoon the mousse over the cake base and smooth the surface.

Refrigerate until fully set, at least one hour.

In a dry non-stick skillet, toast the coconut over moderately high heat, stirring constantly until lightly browned, about 2 minutes. Transfer the coconut to a plate and let cool completely. Garnish the cake with the toasted coconut before unmolding and serving.

Per Serving (excluding unknown items): 442 Calories; 35g Fat (69.2% calories from fat); 4g Protein; 31g Carbohydrate; 2g Dietary Fiber; 140mg Cholesterol; 96mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 1 1/2 Other Carbohydrates.