Grade 11 & 12 students are invited to participate as Debutante and Cavaliers.

Master the elegant Polonaise and learn about the grand traditions and romance of Vienna culture. Dance lessons are offered by the Fred Astaire Dance Studio.

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Visit our website for more information on the Ball, the Debutante and Cavalier selection process, and to download an application form.

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**Schokoladekuchen**

Chocolate Cake Recipe with Chocolate Crème and Raspberry Coulis

Preheat oven at 200°C (400°F)

120 g butter (softened)
250 g sugar

Combine the soft butter with the sugar and beat until fluffy and white.

Add a bit at a time:
- 6 egg yolks
- 250 g ground almonds
- 120 g semi-sweet baking chocolate (melted gently in a water bath with 5 tablespoons of espresso coffee)

Beat the 5 egg whites until stiff peaks form. Gently fold them into the batter.

Pour the batter into a spring form pan which has been lined with parchment paper. Bake 50 minutes at 200°C. After 35-40 minutes, insert a toothpick in the middle to see if it is baked. If the toothpick comes out clean, the cake is done. If not, let bake for a few more minutes.

The cake tastes better if it is baked 2-3 days in advance.

If desired, you can ice the cake a day later with:

200 g semi-sweet chocolate, melted gently over a water bath with 5 tablespoons of water.

Mix to combine and add 20 g butter at the end.

Spread the icing evenly on the cake.

From the kitchen of Loretta LORIA-RIEDEL
Austrian secrets to diplomatic success