



## Dark Chocolate Torte

### **Serves sixteen**

16 oz. Bitter sweet chocolate - chopped  
¾ cup unsalted butter  
1 TBS coffee liquor  
6 eggs  
1 cup sugar  
1 tsp. vanilla  
1 TBS water  
¼ tsp. salt  
¼ cup unsweetened cocoa

Heat the oven to 300 degrees. Line the bottom of a 9 inch spring form pan with some buttered parchment paper. Butter the rest of the pan and set aside.

Place the chocolate and butter in a double boiler. Melt the chocolate, stirring constantly. You can do this in the microwave as well. Whisk in the coffee liquor and remove from heat. Set aside and allow cooling.

Beat the eggs, sugar, vanilla, water and salt in a large bowl – until eggs are pale yellow and have doubled in volume. Carefully add in the melted chocolate. Continue beating for about 2 minutes. Add the cocoa. Mix well.

Pour the batter into the prepared pan. Bake for about 40 to 45 minutes until an inserted cake pin comes out with moist cake crumbs. Remove pan from oven and place on a cooling rack. Let it cool down completely. Cover the cake and refrigerate for at least 6 hours or overnight.

Frost the cake with chocolate ganache or dust it with confectioners' sugar. Serve and enjoy.

CALORIES 435.94; FAT 31.39 grs (sat 18.79; mono 9.65; poly 1.23); PROTEIN 5.67 grs; FIBER 4.42 grs; CARBS 40.58 grs; CHOLESTEROL 112.13 mg; IRON 3.23 mg; SODIUM 71.32 mg; CALCIUM 45.49mg