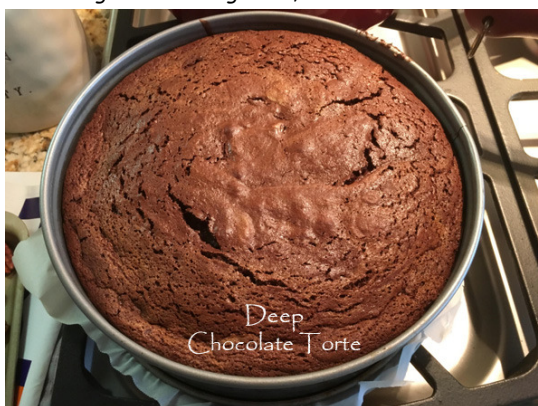


# Deep Chocolate Torte

Tarla Fallgatter cooking class, 2018



**1 pound dark chocolate, 60% cacao, chopped**  
**6 large eggs**  
**1/4 cup sugar**  
**2 tablespoons Kahlua, Grand Marnier or other liqueur**  
**1 cup heavy cream**  
**1 cup berries, optional**  
**1 cup heavy cream, whipped & sweetened**  
**Cocoa for dusting**  
**Mint sprigs for garnish**

*Per Serving (excluding unknown items): 460 Calories; 34g Fat (63.7% calories from fat); 7g Protein; 37g Carbohydrate; 3g Dietary Fiber; 192mg Cholesterol; 65mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 1/2 Fat; 2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 10

1. Place the chocolate in a heatproof bowl or the top of a double boiler over barely simmering water and allow to melt completely.
2. Preheat the oven to 350°. Generously butter a 9" cake or springform pan. Cut a 9" round of parchment paper and press it over the bottom of the pan. Butter the parchment.
3. Beat the eggs, sugar, and liqueur until very thick. Slowly stir in the melted chocolate.
4. Whip the cream to soft peaks and gently fold into the chocolate mixture. Carefully transfer the batter to the pan.
5. Bake for 40 minutes or until a straw or cake tester inserted into the torte at least 2 to 4 inches from the side comes out clean. The center should be just set; do not overbake.
6. Let cool to room temperature. The center will sink, which is normal. Remove from the pan, and peel off the liner. It is best served with a simple dusting of cocoa; garnish with fresh berries and a mint sprig, if desired. May also garnish with a spoon full of sweetened, whipped cream.