

Chocolate Chocolate-Chip Torte with Chocolate Caramel Sauce & Ice Cream

From a Phillis Carey cooking class, 2013

Internet address:



Chocolate Chocolate Chip
Torte with Chocolate
Caramel Sauce & Ice Cream

TORTE:

- 1/2 cup unsalted butter, diced
- 3 ounces unsweetened chocolate, chopped
- 2 ounces bittersweet chocolate, chopped
- 2/3 cup all-purpose flour
- 1 tablespoon instant espresso powder
- 1 tablespoon unsweetened cocoa
- 1/4 teaspoon salt
- 2 large eggs
- 1 cup sugar

SAUCE:

- 1/2 cup sugar
- 3/4 cup heavy cream
- 3 ounces semisweet chocolate, chopped (or use bittersweet)
- 1 pinch salt
- 1/2 teaspoon vanilla
- 8 scoops vanilla ice cream

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 8

1. Preheat oven to 350° F. Butter an 8-inch round cake pan and line the bottom with a circle of parchment paper; butter the paper.
2. Place butter, unsweetened and bittersweet chocolates in a glass bowl. Heat in the microwave oven on HIGH power for 1 minute. Stir and heat another 30 seconds if necessary, to melt the chocolate. Stir until smooth and let cool slightly.
3. Whisk flour, espresso powder, cocoa powder and salt in a medium bowl; set aside.
4. Using an electric mixer on high speed, beat the eggs and sugar until pale and thick, about 2 minutes; beat in vanilla. Fold in warm chocolate mixture and then add dry ingredients and mix just until combined. Fold in chocolate chips and scrape into the prepared pan; smooth the top.
5. Bake torte for 25-30 minutes or until a toothpick comes out with some moist crumbs attached. Cool in pan 10 minutes and then turn out onto a rack and then reverse top side up.
6. SAUCE: Place the sugar in a dry, heavy nonstick skillet or saucepan or skillet. Cook over medium heat UNDISTURBED until it begins to melt - this may take several minutes. Swirling the pan often, cook until sugar has totally melted and turned a DEEP golden caramel color. Remove pan from heat and add the cream - the mixture will bubble up. Return pan to heat and stir in the chocolate; cook over low heat, whisking until chocolate has boiled and sauce is smooth. Whisk in vanilla and serve warm or at room temperature.
7. SERVE: Cut the warm or room temp torte into wedges. Set a wedge on each plate with a scoop of ice cream on the side. Drizzle all with the chocolate caramel sauce and serve immediately.

Per Serving (excluding unknown items): 659 Calories; 41g Fat (53.2% calories from fat); 8g Protein; 74g Carbohydrate; 3g Dietary Fiber; 144mg Cholesterol; 168mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 8 Fat; 4 Other Carbohydrates.