



MAINE GRAINS

Chocolate Torte
A Perfect Valentines Day Treat



Ingredients

- Butter and Flour for Pan
- 7 ounces Dark Chocolate Baking Squares, Chopped
- ½ cup Butter
- 4 Eggs, Separated
- 1 cup Sugar
- 3 tablespoons Maine Grains Sifted Flour
- Optional Garnish: Powdered Sugar, Fresh Raspberries

Method

1. Butter and flour a 9-inch spring-form pan. Preheat oven to 275°F.
2. Melt chocolate and butter in a double boiler or metal bowl set over a pan of simmering water; stir until smooth.
3. Remove from heat, and cool 5 minutes.
4. In a large bowl, whisk together 4 egg yolks, sugar and flour. Stir in chocolate mixture.
5. In a metal bowl, beat egg whites with an electric mixer on high speed until stiff peaks form. Gently fold egg whites into chocolate mixture; DO NOT over mix.
6. Pour into prepared pan, and bake 45 minutes (toothpick will NOT come out clean).
7. Cool 10 minutes before removing walls of pan. Cool completely.
8. Garnish with powdered sugar & berries if desired.
9. Note: You can also use a 9-inch round cake pan. Do not attempt to remove the cake from the pan; slice and serve from pan.

Adapted from “Mixing Food and Family, the eMeals Blog”