

gluten-free | rich, satisfying dessert

recipe created by The Northeast Ginger // @thenortheastginger

# Flourless Chocolate Torte

ingredients: (yields 8" cake)

- 2 ½ sticks salted grass-fed butter
- ¾ cup + 2 tbsp granulated sugar
- 1 cup 100% cocoa powder, sifted
- 4 large eggs, room temp
- ⅛ tsp Redmond's Real Salt
- ¼ cup heavy cream mixed with 2 tbsp granulated sugar
- Optional: raspberries to top or fresh whipped cream

directions:

- Prep: Heat oven to 325 degrees F.
- Line an 8-inch cake pan with a parchment sling (I use these pans + they come with slings)
- Bloom the cocoa: Melt butter gently in a small saucepan. Turn off heat. Whisk in cocoa powder OFF HEAT until smooth and glossy. Let cool for 5 minutes (this is important! Because your eggs will scramble when you add them if your cocoa is warm!)
- Mix sugar and salt into cocoa mixture.
- Add eggs one at a time, whisking fully after each.
- Fold in your heavy cream and sugar mixture.
- Pour into pan, smooth top.
- Bake 30-35 minutes, until the edges are set and center is just slightly soft (it will look wet and glossy in the center). A toothpick should come out mostly clean. Moist crumbs are okay, wet batter is not.
- Cool completely in pan (it will likely sink a bit) before removing.
- Chill in fridge for 1-2 hours before cutting and serving.