



Flourless Chocolate Walnut Torte (pareve or dairy)

Yield: one 8" or 9" torte

By Chef Melinda McNeil

Ingredients

½ c coconut oil or butter
10 ounces bittersweet chocolate, chopped
1 ¼ c sugar
4 eggs
¼ c cocoa powder (plus more for pan and top of cake)
1 tsp vanilla extract
½ tsp coarse salt
½ c ground toasted walnuts

Directions

Preheat oven to 350 degrees. Oil an 8" or 9" springform or regular cake pan. Line with parchment paper and dust with cocoa.

Melt coconut oil or butter with the chocolate, heating in microwave for 20-30 seconds at a time, then stirring. Whisk in sugar until combined, then eggs, one at a time. Whisk in cocoa, vanilla and salt, then fold in walnuts. Spread batter in prepared pan.

Bake until cake is set, about 25-30 minutes. Transfer to a wire rack and cool completely, preferably overnight. Transfer cake to a serving plate and dust with cocoa. Serve cold or at room temperature.