



Ingredients

- ✓ 3/4 Cup White Sugar
- ✓ 1/2 Water
- ✓ 1/4 teaspoon Salt
- ✓ 2 9oz bags of Enjoy Life mini chocolate chips
- ✓ 6 Eggs

Flourless Chocolate Torte

Directions

1. Preheat the oven to 325 degrees F (162 degrees C). Grease a 10-inch round cake pan; set aside. Let eggs come to room temp on the counter (15-20 minutes)
2. Combine sugar, water, and salt in a small saucepan over medium heat. Stir until completely dissolved; set aside.
3. Melt chocolate in a microwave-safe glass or ceramic bowl in 15-second intervals, stirring after each interval, 1 to 3 minutes. Pour chocolate into the bowl of an electric mixer.
4. Put the cold butter piece by piece (1 inch square) into the warm melted chocolate, beating thoroughly, then add the warm sugar mixture, then the room temp eggs, slowly, one at a time. Slowly beat in eggs, one at a time.
5. Pour batter into the prepared cake pan. Have a pan larger than the cake pan ready; put the cake pan in the larger pan and fill the larger pan with boiling water halfway up the sides of the cake pan.
6. Bake cake in the water bath in the preheated oven for 45 minutes. The center will still look wet. Place cake in the refrigerator until thoroughly chilled, 8 hours to overnight.
7. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.