



Flourless Chocolate Torte

with Macaroon Praline



1h



2 Servings

We have a confession—we're chocolate-obsessed. But can you blame us? If you share our love for chocolate confections, this is the dessert for you! The flourless chocolate torte is a beloved classic that is decadent without being too sweet. While it's a delight on its own, we take it to the next level, adding coconut-almond praline and a chocolate ganache topping. It's the perfect textural contrast to the fudgy torte.

What we send

- 12 oz chocolate chips ^{6,7}
- 1½ oz unsweetened cocoa powder
- 10 oz granulated sugar
- ¼ oz espresso powder
- 1 oz sliced almonds ¹⁵
- 1 oz honey
- 1 oz unsweetened, shredded coconut ¹⁵

What you need

- ½ c unsalted butter ⁷
- 3 large eggs ³
- kosher salt
- ¼ c milk ⁷

Tools

- 8-inch cake pan
- rimmed baking sheet
- small skillet

Allergens

Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 30g, Carbs 55g, Proteins 4g



1. Make batter

Preheat oven to 375°F with rack in center. Oil an 8-inch cake pan; cut a circle of parchment paper to line bottom. Place **½ of the chocolate chips** and **½ cup butter** in a microwave-safe bowl; melt. Beat **3 eggs** in a large bowl until well beaten, 1 minute. Whisk in **melted chocolate, ¼ cup cocoa powder, ¾ cup sugar, 1 teaspoon espresso powder**, and **¼ teaspoon salt** until combined.



2. Bake torte

Pour **batter** into prepared cake pan. Gently bang pan on counter to remove any air bubbles. Bake torte on center oven rack until batter is just set and reaches 200°F internally, 22-25 minutes.



3. Cool torte

Remove **torte** from oven and allow to cool in pan for 5 minutes. Run a knife around the sides to loosen, then immediately turn out onto a cooling rack (the bottom is now the top!) Remove parchment and allow to cool completely.



4. Start topping

While **torte** cools, transfer **almonds** to a rimmed baking sheet. Bake on center oven rack until lightly golden, about 5 minutes (watch closely as ovens vary). In a small skillet, bring **honey** and **2 tablespoons each of sugar and water** to a boil. Reduce heat to medium-high and cook, stirring occasionally, for 2 minutes.



5. Finish topping

Add **almonds, coconut**, and a **pinch of salt** to **honey mixture**; cook, stirring constantly, until coconut is toasted, about 1 minute. Remove from heat and immediately spoon onto a parchment-lined baking sheet. Allow to cool completely, then coarsely chop. (**Pro tip:** immediately rinse your skillet with hot water to prevent caramel from sticking and making it easy for you to clean!)



6. Make ganache & serve

Once **torte** and **praline** are cool, heat **¼ cup cream or milk** in a small skillet over medium heat until just about to simmer. Reduce heat to low, then whisk in **remaining chocolate chips** until melted, 1-2 minutes. Pour **ganache** over **torte**, then top with **almond coconut clusters**, and **flaky sea salt**, if desired. Allow to cool and set before slicing. Enjoy!