



Flourless Chocolate Torte

New Year's Eve Dessert!

 1,5h  2 Servings

Iconic. Intense. Gluten-free. These are just some of the ways to describe our flourless chocolate torte. Folding rich chocolate batter into whipped egg whites creates an airy yet dense texture, and it's what makes a torte a torte. We give the chocolatey classic a shot of espresso powder for extra rich flavor, and if you want to dollop some whipped cream over top, we won't judge. We've got you covered! (Serves 8)

WHAT WE SEND

- 6 oz chocolate chips ^{6,7}
- ¼ oz espresso powder
- 10 oz granulated sugar
- 4 (¾ oz) unsweetened cocoa powder

WHAT YOU NEED

- 4 large eggs ³
- 12 Tbsp butter ⁷
- kosher salt

TOOLS

- 8-inch cake pan
- parchment paper
- nonstick cooking spray (or butter)
- microwave
- handheld electric mixer

COOKING TIP

To create a parchment paper round in step 1, flip the cake pan upside down and place a sheet of parchment on top. Trace the bottom of the pan with a pencil, then cut out the circle!

ALLERGENS

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

NUTRITION PER SERVING

Calories 420kcal, Fat 27g, Carbs 45g, Protein 6g



1. Prep ingredients

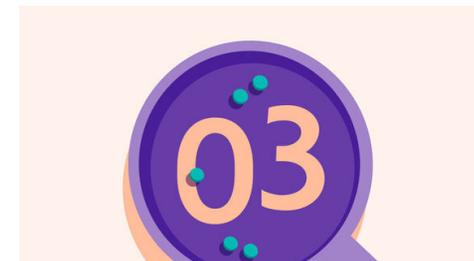
Preheat oven to 350°F with a rack in the center. Line an 8-inch springform pan or cake pan with parchment paper; grease with nonstick cooking spray or butter.

Separate **4 large eggs**, keeping **egg yolks** in a small bowl and **egg whites** in a large bowl.



2. Melt chocolate & butter

Cut **12 tablespoons butter** into small cubes. Add to a medium bowl with **chocolate chips**. Microwave until completely melted, about 2 minutes. Stir until smooth. Stir in **1 teaspoon each of espresso powder and salt**.



3. Whip egg whites

Using a handheld electric mixer, beat **egg whites** until fluffy and soft peaks form, 1–2 minutes. Slowly add **½ cup sugar** while beating until fully combined and shiny, 1–2 minutes more.

If you don't have a handheld electric mixer, bust out your favorite whisk and whip the egg whites by hand. It will take 1–2 minutes longer by hand than the time stated above.



4. Make batter

Once **chocolate** is slightly cooled to the touch, stir in **egg yolks**, **½ cup sugar**, and **3 packets of cocoa powder** until fully combined. Gently fold into **whipped egg whites** until there are no visible white streaks, being careful to keep as much volume as possible.



5. Bake & serve

Transfer **batter** to prepared cake pan. Bake on center oven rack until top is dry and slightly cracked and center no longer wiggles, 35–40 minutes. Let cool completely.

Carefully run a knife around edges and remove **torte** from pan. Dust with **remaining cocoa powder** and serve immediately or let chill overnight in fridge for a denser texture. Enjoy!



6. Separate those eggs!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk.