**FLOURLESS CHOCOLATE TORTE**

**Yields: 1 - 9”cake**

**Cake**

* 1 ½ cup semisweet or bittersweet chocolate chips
* 3/4 cup unsalted butter
* 1 cup and 2 tbls. granulated sugar
* 3/4 teaspoon salt
* 1 1/2 teaspoon espresso powder
* 1 1/2 teaspoon vanilla extract
* 5 large eggs
* 3/4 cup unsweetened cocoa powder

**Glaze**

* 1 ½ cup semisweet or [bittersweet chocolate chips](http://www.kingarthurflour.com/shop/detail.jsp?id=16253%20LB)
* ¾ cup heavy cream

1) Preheat the oven to 375°F. Lightly grease a 9" round springform pans.

2) To make the cake: Put the chocolate and butter in a medium sized pot. Melt the chips and butter over low heat. Transfer the melted chocolate/butter to a mixing bowl.

3) Stir in the sugar, salt, espresso powder, and vanilla.

4) Add the eggs slowly, (add too quickly and they will cook) beating briefly until smooth. Add the cocoa powder and mix just to combine.

5) Spoon the batter into the prepared pan.

6) Bake the cake for 25 minutes; the top will have formed a thin crust.

7) Remove it from the oven and cool it in the pan for 5 minutes.

8) Loosen the edges of the pan with a table knife or nylon spreader and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing.

9) To make the glaze: Pour heavy cream into a medium pot. Bring to a boil. Add chips and whisk till smooth. Let cool for 5 minutes

10) Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.