



FARMERS MARKET

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Flourless Chocolate-Walnut Torte

10 Servings

Ingredients:

Unsalted butter, room temperature for pan

¼ cup unsweetened cocoa powder, plus more for pan

½ cup plus 1 tsp. coconut oil

10 oz. bittersweet chocolate, chopped

1 ¼ cups sugar

4 large eggs

1 tsp. pure vanilla extract

½ tsp. coarse salt

1/3 cup ground toasted walnuts, plus 2 tbl. finely chopped walnuts, for serving

Preheat oven to 350°. Butter an 8-inch round cake pan. Line bottom with parchment; butter parchment and dust with cocoa.

Melt ½ cup oil and 8 oz. chocolate in a heatproof bowl over a pan of simmering water, stirring, until smooth. Remove from heat; whisk in sugar. Whisk in eggs, 1 at a time. Whisk in cocoa, vanilla, and salt; fold in ground walnuts. Spread batter in pan.

Bake until set, about 35 minutes. Let cool completely, preferably overnight. Run a knife around the edge to loosen; remove from pan.

Melt remaining 2 oz. chocolate and 1 tsp. oil in same manner as in step 2; spread on cake. Sprinkle chopped walnuts in center. Cut into wedges and serve.

Credit: Martha Stewart Living