



Gammy's House Recipes

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CHOCOLATE TORTE

1/2 cup (1 stick) butter
1 cup (6 oz.) semi-sweet chocolate morsels
1/2 cup honey
4 eggs, separated
2 tablespoons all-purpose flour
1 tablespoon instant coffee granules
1/2 teaspoon baking soda
1/4 teaspoon salt

Line the bottom of a 9-inch springform pan with waxed paper. In medium saucepan over low heat, melt butter; stir in chocolate morsels. Remove from heat; continue stirring until chocolate is melted (if necessary, return pan to low heat). Gradually add honey, stirring to blend. Lightly beat egg yolks; whisk into chocolate mixture. Stir in flour, coffee, baking soda and salt.

In large bowl, beat egg whites until soft peaks form. Fold 1/4 of egg whites into chocolate mixture. Stir lightened chocolate mixture into remaining whites; do not overmix. Pour mixture into prepared pan. Bake at 325° for 45 minutes, or until toothpick inserted halfway from center to edge comes out clean; cool 5 minutes. Run knife around edge to loosen cake from pan. Invert cake onto plate; remove wax paper. Serve warm with fresh fruit, chocolate sauce or whipped cream.