

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Dark Chocolate, Raspberry Make Winning Combo

**“Verrry,
very, very
rich &
wonderful!”**

Brooke
Mangusson

Summerville, GA
(Pop. 16,100)



Brooke
Mangusson



Wonderful? We couldn't agree more! The dark chocolate and raspberry coulis (or “sauce” as we called it growing up) are one winning combination. This cake is rich enough that just one piece will satisfy, but tasty enough that you'll want to eat the whole thing! And with the healthy antioxidants in the dark chocolate, I can almost justify doing just that.

This recipe is ideal for impressing company or that very special someone. It is also gluten-free, so is a perfect choice for those who are sensitive to flour.

See step-by-step photos of Brooke Mangusson's Dark Chocolate Torte recipe and thousands more from other hometown Americans at:

www.justapinch.com/chocolatetorte

You'll also find a meal planner and coupons for the recipe ingredients. Enjoy and remember, use “just a pinch...”

- Janet

Dark Chocolate Torte

What You Need

12 oz dark chocolate, chopped
1 1/2 tsp instant coffee
1 1/2 c sugar
1 1/2 stk butter, unsalted,
softened
6 eggs, large, room temperature
1 tbsp vanilla extract
3/4 c water, boiling
RASPBERRY COULIS
(optional)
12 oz raspberries (fresh or
frozen)
1/2 c sugar
1 tbsp water

Directions

- Preheat oven to 350 degrees. In food processor, place chocolate, coffee, and sugar. Process approx. 30 seconds (until very finely ground).
- While still in food processor, add boiling water. Continue to process until chocolate is melted.
- Add butter, process until well blended.
- Add eggs and vanilla, process until smooth.
- Butter bottom and sides of a 9 x 2.5” round springform pan. Line bottom of pan with wax paper. Butter the paper.
- Transfer batter into pan and smooth bottom. Bake for 50 min, then cool on wire rack for 30 min. Cover and cool in refrigerator for at least 4 hours before serving.
- **RASPBERRY COULIS:** Cook berries & sugar in a saucepan over medium heat until sugar is dissolved (do not boil). Strain mixture & add water if needed to reach desired consistency.

Submitted by: Brooke Mangusson, Summerville, GA

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