



Kate's Sweets

Cookies, Cakes, and More!

Chocolate Truffle Torte

A rich, chocolate torte covered in chocolate ganache and topped with homemade truffles.

yield: one torte, about 12 - 16 servings

prep time: 20 minutes

total time: 2 hours

Ingredients:

Torte:

- 1 cup semisweet chocolate chips
- ½ cup (1 stick) unsalted butter
- ¾ cup sugar
- ⅛ tsp. salt
- 3 large eggs
- ½ cup unsweetened cocoa powder

Ganache:

- 1¼ cups heavy cream
- ¾ cup semisweet chocolate chips
- cocoa powder, for decorating

Directions:

Make the torte: Preheat the oven to 375 degrees F. Lightly grease a 13¾" by 4½" rectangular tart pan, or an 8" square pan, or a 9" round pan. If you're using an 8" square pan or 9" round pan, line with parchment paper and grease the parchment.

Heat the chocolate and butter together, stirring frequently, until melted. You can use a double boiler or the microwave. Transfer to mixing bowl. Add the sugar and salt. Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix until just combined.

Pour the batter into the prepared pan and bake for about 25 minutes. Remove it from the oven, and cool it in the pan for 5 minutes. Loosen it from the edges of the pan, and turn it out onto a serving plate to cool completely. Do this very carefully, the cake can be delicate!

Make the ganache: Place chocolate chips in a large heatproof bowl. In a small saucepan, heat the cream until it just begins to simmer. Remove it from the heat and pour over the chocolate. Let it sit for one minute, then stir until the mixture is mixed throughout. Allow the ganache to cool to

room temperature.

Spread half of the ganache evenly over the top and sides of the tart. Scoop out teaspoon-sized bits with the remaining ganache, place on parchment or waxed paper, and chill for 1 hour.

Shape the ganache bits into balls, and roll them in cocoa powder to make truffles. If you have a variety of cocoa powders, use them all for best presentation. Decorate the torte with the truffles as desired.

recipe adapted from: King Arthur Flour