

## **Flourless Chocolate Torte**

My cousin Bunny has brought this to our seder every year for ages and it's always a big hit. The Bunny couldn't come, she sent it with a relative!

7 ounces bittersweet or semisweet (not unsweetened) chocolate, chopped  
3/4 cup (1 1/2 sticks) butter or margarine  
4 large eggs  
1 1/3 cups sugar  
1 tbsp. instant espresso powder (can use instant coffee granules if powder not available)  
1 tbsp. Kahlua (or coffee flavored liqueur)

Preheat oven to 350 degrees.

Grease and sugar an 8" diameter spring form pan. Wrap heavy foil around outside of pan. Melt chocolate and butter in a heavy medium saucepan over low heat, stirring until smooth. Whisk eggs, sugar and espresso powder in a large bowl until well blended. Whisk in chocolate mixture and Kahlua.

Pour batter in prepared pan. Place cake in a large baking pan. Add enough hot water to baking pan to come halfway up sides of cake. Bake until knife inserted into center comes out clean, about 1 1/2 hours (cake will be 1/2" high).

Remove cake from water bath. Cool. Remove foil. Cover and refrigerate overnight. Release pan sides from cake. Cut cake into wedges. Serve cold with dollops of whipped cream (or whipped topping) and sliced strawberries. Serves 10.

Susan Berger