

*Oven Temperature: 350°F.  
Baking Time: 30 to 40 Minutes*

## *All-American Chocolate Torte*

Serves: 8

INGREDIENTS	MEASURE	WEIGHT	
		ounces	grams
<i>room temperature</i>	<i>volume</i>		
unsweetened cocoa (Dutch-processed)	1/4 cup + 3 tablespoons	1.5 ounces	42 grams
boiling water	2/3 liquid cup	5.5 ounces	156 grams
4 large egg yolks	2 full fluid ounces	2.5 ounce	74 grams
vanilla	1 1/2 teaspoons	•	6 grams
sifted cake flour	1 1/2 cups + 1 tablespoons	5.5 ounces	156 grams
sugar	1 cup	7 ounces	200 grams
baking powder, preferably Rumford	2 teaspoons	•	10 grams
salt	1/2 teaspoon	•	3.5 grams
unsalted butter (softened)	10 tablespoons	5 ounces	142 grams

*Equipment: One 9-inch by 2-inch cake pan or 9-inch springform pan, greased, bottom lined with parchment or wax paper, and then sprayed with Baker's Joy or greased again and floured.*

*Preheat the oven to 350°F.*

In a medium bowl whisk together the cocoa and boiling water until smooth. Cool to room temperature.

In another bowl lightly combine the eggs, 1/4 of the cocoa mixture, and vanilla.

In a large mixer bowl combine the remaining dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and remaining cocoa mixture. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop the cake's structure. Scrape down the sides. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.

Scrape the batter into the prepared pan and smooth the surface with a spatula. The pan will be about 1/2 full. Bake 30 to 40 minutes or until a tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center. The cake should start to shrink from the sides of the pan only after removal from the oven. Let the

cake cool in the pan on a rack for 10 minutes. Loosen the sides with a small metal spatula, invert onto a greased wire rack, and cool completely before wrapping airtight.

***Understanding***

Egg yolks are used in place of whole eggs which weakens the structure enough to result in a perfectly level top.

***Finished Height:*** 1 3/4 inches.

***Store:*** Airtight: 2 days room temperature, 5 days refrigerated, 2 months frozen. Texture is most perfectly moist the same day as baking.

***Complimentary Adornments:*** A simple dusting of powdered sugar. One recipe: Any chocolate glaze (white chocolate is especially attractive) or fondant.

***Serve:*** Room temperature.