

Flourless Chocolate Tort

Ingredients:

- 6 oz dark chocolate, broken into pieces
- 1 stick butter
- $\frac{3}{4}$ cup INDIA TREE Superfine Caster Sugar

Sugar

- 4 large eggs, room temp.
- 1 tablespoon INDIA TREE Fondant & Icing Sugar

Instructions:

1. Melt chocolate and butter together
2. Preheat oven to 450 F. Grease bottom and sides of an 8-in round cake pan. Line bottom and sides of pan with parchment paper.
3. Add Caster Sugar to melted chocolate butter mixture. Stir in eggs one at a time, mixing well. Pour batter into prepared cake pan.
4. Bake for 15-20 min or until a crust forms on the top. The torte will still jiggle in the middle.

Remove from oven and cool. Torte be completely cool in order to remove from pan and slice it. Dust with Fondant & Icing Sugar before serving, if desired.

