



TORTA AL CIOCCOLATO

(Chocolate Cake)

Ingredients:

- 250 gr. dark chocolate
- 200 gr. butter at room temperature
- 70 ml. rum
- 80 gr. sugar
- 4 eggs
- pinch of salt

Directions:

Preheat oven to 350 degrees Fahrenheit.

Melt the chocolate and butter in a double boiler or in a bowl resting over a pan of boiling water. Beat in the sugar and add the egg yolks one at a time. Using a mixer or whisk beat the egg whites with a little salt in another bowl until stiff. Gently fold into the chocolate mixture.

Line a spring form pan with parchment paper. Pour in the mixture and bake for 35 minutes.