



# Torta Caprese

## INGREDIENTS

- 10 Oz bag dark chocolate chips
- 2 1/2 cup almond flour
- 1 1/2 sticks butter (12 TBSPs), room temperature
- 1 cup sugar
- 6 extra large eggs, room temperature

## DIRECTIONS

- Preheat oven to 365F.
- Place chocolate in a food processor or blender.
- Grind on high until the mixture is of flour consistency.
- Note: you can substitute almond flour with 2 cups of almonds and mix with chocolate chips to grind together.
- Cut soft butter into small chunks.
- In a separate bowl, mix eggs, sugar and cut up butter with hand mixer until fully blended.
- Add chocolate/almond mix and beat on low until incorporated.
- Grease and flour a 9" springform round cake pan.
- Pour batter into pan.
- Bake in heated oven for 40 minutes.
- Cool cake and sprinkle entire top with a generous layer of powdered sugar.
- Slice and serve.

## NONNA'S TIPS

- This cake will have a brownie-like consistency so you cannot use a cake tester stick to monitor baking progress. If you've baked brownies before, you'll know that it's done. If not, just stick to directions. 😊 Also, the cake top will flatten when cooling down. That's normal.
- Make sure to have both eggs and butter for better results. In fact, eggs and butter at room temperature will blend much more evenly than their cold counterparts.
- If you like, you can make a chocolate ganache (easy to find online) to cover the cooled cake. The original version calls for powdered sugar but chocolate ganache will make it more decadent.

