



Always baked from scratch with a lot of love.

Flourless Chocolate Walnut Torte



This is such an amazing and decadent dessert. I never goes a long way. But it is sooooo good. It happens to be gluten free and if you use a non-stick spray for your pan (which I do) it is Vegan too. And I am telling you people with shower you with compliments.

Active time: 20 minutes
Total time: 1 hr. 25 min.
Serves: 10

Ingredients

Unsalted butter, room temperature, for pan (I use a non-stick spray)
¼ cup unsweetened cocoa powder, plus more for pan
½ cup plus 1 teaspoon coconut oil
10 ounces bittersweet chocolate, divided
1 ¼ cups sugar
4 large eggs
1 teaspoon pure Vanilla Extract (I use [The Spice House](#) vanilla)
½ teaspoon coarse salt
½ cup ground, toasted walnuts, plus two tablespoons finely chopped walnuts for serving

Directions

1. Preheat oven to 350 degrees. Butter or spray an 8" round cake pan. Line bottom with parchment paper; butter or spray parchment and dust with cocoa.
2. Melt ½ cup oil and 8 ounces chocolate in a heatproof bowl set over a simmering pan of water, stirring, until smooth. Remove from heat; whisk in sugar. Whisk in eggs, 1 at a time. Whisk in cocoa, vanilla, and salt; fold in ground walnuts. Spread batter in pan.
3. Bake until set, about 35 minutes. Let cool completely, preferably overnight (I have made this in the morning and served in the evening without any problems). Run a knife around the edge to loosen; remove from pan.
4. Melt remaining two ounces chocolate and one teaspoon oil in same manner as in step 2; spread on cake. Sprinkle chopped walnuts in center. Cut into wedges to serve.