

Torta Di Cioccolata Alla Sanna

Servings: 14

Source: Washington Square Bar and Grill in San Francisco

Ingredients

- 1 lb. Sweet Butter
- 1 cup Sugar
- 1 cup Espresso Or French Roast Coffee
- 12 ounces Bittersweet Chocolate
- 4 ounces Unsweetened Chocolate
- 8 Large Eggs

Method

1. Preheat oven to 350°F. Line a 9x3 inch false bottom pan or spring-form pan with aluminum foil and grease and flour generously. Set aside.
2. In saucepan, over LOW heat, melt together sweet butter, sugar and coffee.
3. Whisk the above ingredients together.
4. Add chocolate and continue to stir until melted.
5. Remove from heat and add the eggs, slightly beaten.
6. Whisk together and turn into prepared pan. Bake for 50-55 minutes. Cake is done when top has a crust and is dry to touch. You can eat this as soon as it is cool enough, or refrigerate up to 12-14 hours and eat it then.