

Chocolate Torte

Ingredients:

9 oz chocolate, 70% dark.

9 oz unsalted butter

1.5 cup sugar

7 eggs

1 teaspoon vanilla extract

1 teaspoon almond extract

1 teaspoon rum

Instructions:

Melt chocolate and butter in double boiler

Stir in sugar

Stir in eggs one at a time

Stir until shiny

Stir in extracts and rum

Cook at 350F for 30-40 minutes