

## Chocolate Pecan Torte

Patty Jinich "Nana Jo's"

10 servings



- 56 g unsalted butter, plus 1 tablespoon for buttering the pan
  - 168 g bittersweet chocolate
  - 125 g pecans
  - 6 large eggs
  - 1 tsp vanilla extract
  - 200 g sugar
  - Pinch of coarse sea salt
  - Confectioners sugar, optional
  - Lightly sweetened whipped cream, optional
  - Berries, optional
1. Preheat oven to **180°C**. Butter a 23-cm springform pan and line bottom with parchment paper.
  2. Bring about 5 cm of water to a simmer in the bottom half of a double boiler or in a medium saucepan. Place the top half of the double boiler, or a metal bowl or heatproof pan if not using a double boiler, over the simmering water and melt together the **chocolate** and the **butter**. Set aside to cool.
  3. Using a blender, chop the **pecans** finely.
  4. Add the **eggs, vanilla, sugar, salt** and melted **chocolate mixture**, blending until smooth.
  5. Pour the batter into the buttered springform pan and bake until a toothpick inserted in center comes out moist but not wet, **about 35 minutes** (*check at 30 minutes*).
  6. Once it has cooled a little, run the tip of a knife around the pan and release the cake from the pan. Invert onto a plate, and then again, or serve directly onto plates if left on bottom part of springform pan. If desired, sprinkle with **confectioners sugar** and serve with **whipped cream** and **berries**.