TRIPLE CHOCOLATE TORTE
from Sharon O'Dell, St George Island, Florida
for 10 people

One person can prepare this for serving in about 1½ hours

Ingredients:

½ cup sugar
¼ cup cocoa
3 tbsp all-purpose flour
¼ tsp baking powder
1 (4-ounce) bar bittersweet chocolate, finely chopped
½ cup boiling water
2 egg yolks
2 tbsp chocolate liqueur
4 egg whites
½ cup granulated sugar
Sifted powdered sugar

Preparation:

1. **COMBINE** first 4 ingredients in a large mixing bowl;
    add chocolate and boiling water, stirring until chocolate melts.

    Stir in egg yolks and liqueur.

2. **BEA**T egg whites at high speed with an electric mixer until foamy.

    Add ½ cup granulated sugar, 1 tablespoon at a time, beating until stiff peaks
    form and sugar dissolves (2 to 4 minutes).

3. **STIR** one-third of egg whites into chocolate mixture;
    fold in remaining egg whites.

    Pour into a lightly greased 8-inch springform pan.

4. **BAKE** at 375 F for 28 minutes or until a wooden pick inserted in center
    comes out clean.

    Cool in pan on a wire rack 10 minutes;
    remove sides of pan, and cool completely (cake will be cracked on top).

    Sprinkle with powdered sugar and serve.