

## Triple Chocolate Torte with Raspberry Sauce

Author: Phillis Carey, cookbook author & instructor

Carolyn T's  
Cookbook

Servings: 12



**1 cup unsalted butter**  
**4 ounces unsweetened chocolate, chopped**  
**4 ounces semisweet chocolate, chopped**  
**3/4 cup sugar**  
**1 teaspoon vanilla**  
**4 large eggs**  
**3/4 cup sugar**  
**1/2 teaspoon salt**  
**1 1/4 cups all-purpose flour**  
**1 1/2 cups white chocolate chips, Trader Joe's if possible**  
**10 ounces frozen raspberries, in syrup, thawed**  
**1 cup heavy cream**  
**2 tablespoons powdered sugar**  
**1 teaspoon vanilla**

Categories: Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 646 Calories; 40g Fat (55.1% calories from fat); 8g Protein; 66g Carbohydrate; 3g Dietary Fiber; 139mg Cholesterol; 165mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 3 1/2 Other Carbohydrates.*

*Notes: This dessert is extremely rich. It may serve more people if you want to cut smaller slices. Do not eliminate the whipped cream - it needs it to cut the richness of the chocolate. If possible, buy white chocolate chips that contain cocoa butter (Trader Joe's does). Most chips do not contain the cocoa butter.*

*Description: Ultra-rich, oh so chocolately, perfect for a special dinner.*

1. Preheat oven to 350. Butter a 9-inch or 10-inch (preferred) springform pan and line bottom with a circle of parchment paper.
2. Combine butter and both chocolates in a medium saucepan. Stir over low heat until melted and smooth. Remove from heat. Add 3/4 cup sugar and stir until sugar dissolves, about 1 minute. Stir in vanilla. Set aside and allow to cool for about 5 minutes.
3. In a large bowl whisk together eggs and 3/4 cup sugar. Whisk HALF of this egg mixture into the chocolate mixture.
4. Using a mixer, beat remaining egg mixture until pale yellow and slightly thickened, about 3 minutes. Gently fold chocolate mixture and salt into the egg mixture. Then, gently fold in flour, then the white chocolate chips. Spoon batter into prepared springform pan.
5. Bake torte until tester inserted in center of cake comes out with just a bit of gooey mixture, but with mostly crumbs, about 40 minutes. Do not overbake. Cool completely on a rack. Will keep at room temperature, covered, for up to 24 hours.
6. Prepare whipped cream: combine heavy cream, powdered sugar and vanilla and whip until peaks form.
7. To serve, cut into wedges and set on plates. Spoon raspberries and syrup over torte allowing juices to run over the sides. Top with a dollop of sweetened whipped cream.