

Cappuccino Torte

written by The Recipe Exchange | January 4, 2015

Ingredients

1 lb. margarine
2 Tbls. powdered espresso mix
1/4 cup granulated sugar
16 oz. bag semi-sweet chocolate chips
8 eggs
1/4 cup Kahlua

Directions

Melt margarine in the top of a heated double boiler. Add espresso and sugar and stir until dissolved. Add chocolate and stir until melted. Beat in eggs one at a time. Stir in Kahlua.

Cut waxed paper to fit in the bottom of an 8" round baking pan; grease sides and wax paper bottom of pan. Pour mixture into baking pan.

Place pan in a larger baking pan and fill larger pan halfway to top of 8" pan with hot water.

Bake in a 350 degree oven for 35 minutes.

Refrigerate at least 8 hours before turning onto a serving platter