

# Paradise Recipe



## CHOCOLATE ORANGE FLOURLESS TORTE WITH GANACHE

This flourless torte with a hint of orange and glazed with dark chocolate ganache has such a rich taste to it that will satisfy even the pickiest dessert aficionado. Although this looks and tastes divine don't be misled that this recipe is difficult to make, it is actually quite simple.



### Ingredients:

#### Cake

- 1 ¼ cup sugar
- 2 sticks of butter
- 10 ounce bag of bittersweet chocolate chips
- 1 ¼ cup sugar
- 6 eggs
- 1 cup unsweetened cocoa powder
- ½ cup of Paradise Fruit Candied Orange peel, (diced )

#### Ganache

- 1 cup of heavy whipping cream
- 1 10 ounce bag of bittersweet chocolate chips

#### For Cake

Spray bottom and sides of a 10 inch spring form pan. Dust bottom of pan with cocoa powder. Preheat oven to 375 degrees.

On medium heat, melt butter and chocolate chips in a saucepan, stirring constantly. Pour chocolate mixture into large bowl. Add sugar and mix well. Add eggs one at a time, mixing well. Slowly add cocoa powder in 1/3 cup increments, mixing well. Dice candied orange peel and stir in. Pour cake mixture into spring form pan and bake for 25 minutes.

Cool cake for 30 minutes before adding ganache icing.

#### For Ganache Icing

On Medium heat slightly boil heavy whipping cream – do not let it come to a full boil. Add in chocolate chips and whisk until smooth. Remove from heat and let cool for 3-5 minutes. Pour cooled ganache over cake and let drip down sides.

**PREP TIME:** 1 hour 15 minutes