

BLACK HILLS CHOCOLATE TORTE

1 c Black Bean Puree*	3 eggs, separated
4 sq semi-sweet chocolate, melted w/ 2 T coffee	1/3 c walnuts, ground
1 T vanilla extract	¼ lb butter, unsalted
¾ c plus 1 T sugar	Confectioner's sugar for garnish

* Black Bean Puree: Drain and rinse canned black beans and then process in a food processor or blender until they are smooth.

Preheat oven to 350° and butter an 8" round cake pan. In a small saucepan over lowest possible heat, melt the chocolate with the coffee. Set aside to cool. In a large bowl of an electric mixer, cream butter and sugar together until well combined and pale yellow in color. Beat in egg yolks one at a time. Add the cooled chocolate, nuts, vanilla, and bean puree to the egg mixture on low speed and mix until just blended.

In a separate bowl, beat egg whites until soft peaks form. Add the remaining tablespoon sugar and continue beating until stiff peaks form. With a rubber spatula, fold 1/3 of the egg whites into the batter to lighten, incorporating thoroughly. Gently fold in remaining 2/3 of the egg whites until they are completely blended in. Turn the batter into the cake pan, smoothing the top with the spatula, pushing it to the rim of the pan. Bake in the center of the oven for 1 hour. The middle of the torte may move slightly when the pan is shaken. It is meant to be quite moist.

Cool in the pan on a wire rack for 10 minutes. Run a sharp knife around the edge and reverse cake onto the rack. Allow to cool completely. Transfer to serving plate. Dust top with confectioner's sugar and serve.

Makes 6-8 servings.