



Torta d'Amore

-Love Cake-

INGREDIENTS

- 2 sticks butter
- 10 Oz bag dark chocolate chips
- 1 package (7 Oz) dry amaretti cookies, crumbled
- 6 eggs, room temperature
- 1 cup sugar
- Pinch of salt
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- Powdered sugar as needed



DIRECTIONS

- Line bottom and sides of a heart-shaped springform pan with parchment paper.
- If you don't have one, just use a 10" round springform pan.
- Set aside.
- Place a thick cookie sheet in oven.
- Preheat oven to 325F.
- Melt butter and chocolate in microwave (in short segments) or over double-boiler.
- Mix well until a smooth chocolate sauce is achieved.
- Add crumbled amaretti and mix well.
- Set aside to cool.
- Whisk eggs and sugar with electric mixer until thick and foamy.
- Gently add cooled chocolate mix to whisked eggs, folding with spatula from bottom to top.
- Make sure chocolate mix is fully incorporated. Batter should be a dark and uniform color.
- Carefully pour batter in prepared pan, spreading it evenly.
- Place cake pan on heated cookie sheet.
- Bake for 1 hour.
- Remove cake from oven and allow it to cool completely.
- Carefully remove cake from pan and peel off parchment.
- Place cake UPSIDE-DOWN on a platter.
- Sprinkle with powdered sugar before slicing.

NONNA'S TIPS

- Using a thick baking sheet on the middle oven rack will help distribute heat evenly.
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- Dry Amaretti cookies are easy to find at supermarkets everywhere or even at HomeGoods.
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- Allow the cake to FULLY cool or it will not stay together when served. The center of this cake will be very soft, juicy and decadent.
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- You can decorate top as you please but just a sprinkle of powdered sugar is simple and quick enough to make it look even better.