Grated Chocolate Torte (Gluten Free)

Recipe By Brynie Greisman

Cooking and Prep: 1.5 h

Serves: 12

Contains:

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Pescetarian, Gluten Free, Vegetarian

Source: Family Table by Mishpacha Magazine

This grated chocolate cake is a perfect finale to a Yom Tov seudah. It's so impressive and tasty that it doesn't even need to be crowned with icing. Try it and you'll agree — it really tastes chometzdig!

Ingredients (8)

Main ingredients

- [ ] **9 eggs**, separated
- [ ] **1 and 1/2 cups** sugar (can put a little less)
- [ ] **1 package** vanilla sugar
- [ ] **1 teaspoon** Haddar Baking Powder

- [ ] **1 teaspoon** lemon juice

- [ ] **3/4 cup** oil

- [ ] **3/4 cup** Gefen Potato Starch

- [ ] **2-3 ounces (65-80 grams)** chocolate, grated

Start Cooking

Prepare Torte

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius).

2. Beat the egg whites, gradually adding 3/4 cup sugar, until stiff peaks form.

3. In a separate bowl, beat the yolks, adding the remaining 3/4 cup sugar and vanilla. Add the baking powder, lemon juice, and oil. Beat well. Sprinkle the potato starch over the top and mix until incorporated, making sure not to over-mix. Gently fold in the whites and the grated chocolate, by hand; mix just until combined.

4. Pour the batter into a lightly greased tube pan and bake for about 45 minutes to an hour. If the top browns too quickly, cover very loosely with aluminum foil and continue baking until done. Cool before removing from the pan and serving.

Note:

In order to insure that your Pesach cake will not flop, fall, or fail, it's advisable to buy a small sifter and sift the potato starch directly onto the batter as it is mixing. This will prevent it from being too heavy and clumpy and falling to the bottom. Remember, these cakes have very little to hold them together besides eggs and oil! Another precaution is to gingerly fold the whites and yolks together. Do not overmix.

Tip:

Mocha fans can add one teaspoon of instant coffee and a bit more chocolate to the batter for a delicious variation.