

# PANACHE TRUFFLE CAKE

Source: Beyond Parsley

Prepared by: Denise Eckert

Serves 10

8 ounces semi-sweet pure chocolate

1 cup sugar

1 cup unsalted butter

½ cup coffee

4 eggs

1 cup heavy cream

¼ cup confectioners' sugar

¼ teaspoon vanilla

In a double boiler or microwave, melt chocolate, sugar and butter; cool. Add coffee and beat in eggs. Butter and line with foil an 8 ½-inch spring form pan. Pour in batter and bake at 350 degrees for 30 minutes or until a crust forms. Cool to room temperature and refrigerate overnight. Remove from pan. Whip cream with sugar and vanilla until stiff peaks form. Pile whipped cream on top of cake. Decorate with fresh strawberries or shaved chocolate. Keep refrigerated. Cake can be made 5-6 days ahead or frozen; add whipped cream when ready to serve.

Denise's Notes:

"Very easy!"

