

## Chocolate Torte (Jan)

6 eggs (separated)	1 tsp salt
1 c sugar	$\frac{1}{2}$ tsp cream of tarter
$\frac{3}{4}$ c sifted flour	$\frac{1}{4}$ c grated unsweetened
1 tsp baking powder	1 tsp vanilla chocolate

Beat egg yolks until thick & lemon colored. Beat in  $\frac{1}{2}$  c sugar. Sift together & stir in flour, baking powder & salt. Beat until stiff egg whites & cream of tarter - add gradually remaining sugar. Beat until very stiff - gently fold in chocolate & vanilla - add to egg yolk mixture. Pour into 2 wax lined pans. Bake 350\* 25-30 mi. Immediately remove paper. Frost with whipped cream - grate chocolate on top

