

Sacher Torte

Yield: 3 cups

* Ingredients and Instructions for Cake, Filling and Frosting.

Equipment:

Bowl

Spatula

Ingredients:

6 - Eggs, separated

6 TB – Hot water

1 TB - Shortening

6 oz. ($\frac{3}{4}$ cup) – Ground almonds (or 3 oz. each ground almonds and hazelnuts)

1 cup – Sugar

6 oz. (1 cup) - Semisweet Chocolate Chips, melted in water

1 tsp - baking powder

12 oz. - Apricot Preserves

$\frac{1}{2}$ cup - Rum (1 t. to 1 T. per 12 oz. preserves)

4 oz. - Semisweet Chocolate (chips or squares)

4 oz. - Butter or margarine

Instructions:

- Preheat oven to 350 degrees.
- Mix ingredients together well.
- Pour into deep cookie sheet and bake for 25 to 30 minutes, STIRRING OFTEN.
- After cooling, mixture will turn dark.

Storage:

Keeps very well at room temperature