

Moka Torta

COFFEE CAKE WITH CHOCOLATE, NUTS AND WHIPPED CREAM



Ingredients

150 g sugar
150 g butter, or margarine
4 eggs
150 g flour 0
150 g nuts or hazelnuts
100 g chocolate
1 cup of strong coffee (100 ml)
half of baking powder (about 6 or 8 g)
salt
icing sugar

Mix butter with sugar. Then add an egg yolk at a time.

Add flour with baking powder and mix.

Add the coffee and incorporate to the mixture.

Mount the egg whites with salt, until stiff. Add to the main mixture with chocolate and nuts cut into pieces, and gently incorporate.

Cook at 180 degrees for 35-40 minutes.

Cut into rectangles, dust with icing sugar and serve with whipped cream.

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