

Chocolate Truffle Cake

Crust:

- 1 cup pecans, toasted and coarsely ground
- 1 cup graham cracker crumbs
- 1/4 cup butter, melted
- 2 Tablespoons sugar

Filling:

- 2 8-oz packages semisweet chocolate, cut up
- 1 cup whipping cream
- 6 beaten eggs
- 3/4 cup sugar
- 1/3 cup flour
- Whipped cream (for topping)



For crust, combine pecans, cracker crumbs, melted butter and the 2 tablespoons sugar. Press onto bottom and about 1 1/2 inches up the sides of a greased 9-inch springform pan. Set aside

In a large saucepan cook and stir chocolate and whipping cream over low heat until the chocolate melts. Transfer the mixture to a medium mixing bowl. Set aside.

In a large mixing bowl combine the beaten eggs, 3/4 cup sugar and flour. Beat 10 minutes or until thick and lemon colored. Fold in ONE FOURTH of the egg mixture into the chocolate mixture. Fold chocolate mixture into remaining egg mixture. Pour into the crust-lined pan.

Bake in a 325 ° oven for about 45 minutes or until puffed around the edges and halfway to center. The center will be slightly soft. Cool in pan on a wire rack for 20 minutes. Remove sides of pan. Cool for at least 4 hours.

Serve with whipped cream and fresh raspberries, and a sprig of fresh mint!