

Masha Torte

(Dark German Chocolate Torte
with Cherries Flambé)



ingredients

- 1 1/2 cups all-purpose flour
- 3/4 cup organic brown sugar
- 1/4 cup cocoa powder
(the darker the better)
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/3 cup fat-free Greek yogurt
(I prefer Fage)
- 1 tablespoon agave syrup (optional)
- 1 tablespoon maple syrup (optional)
- 1/4 cup unsweetened vanilla
soy milk (can also use coconut or
almond milk)
- 1/4 cup coconut oil
- 1 1/2 tablespoon vanilla extract
- 1 medium zucchini, grated
(about 1 cup)
- 1 cup dark chocolate chips or
shaved baking chocolate

preparations

1. Preheat oven to 350 degrees.
Oil 12-inch cake pan.
2. In large bowl, whisk flour, sugar, cocoa powder, baking powder, baking soda, salt. Using wooden spoon, create well in center of dry ingredients; add yogurt, milk, coconut oil, syrups (if using), vanilla.
3. Mix batter until just combined; stir in zucchini. Add chocolate chips/ baking chocolate.
4. Pour into pan & bake 40 – 50 minutes or until toothpick inserted in center comes out clean. Cool on rack 5 – 10 minutes; transfer to fire-proof serving platter.
5. In large sauté pan over medium high heat, combine butter & sugar; cook until sugar dissolves. Add cherries & syrup, Grand Marnier. Bring to simmer. Remove from heat.
6. Pour atop torte. With long kitchen match or long-handled lighter, ignite cherries. Once flames have burned down, serve.

For flambé:

- 2 tablespoons butter
- 1 tablespoon brown sugar
- 15 ounces of cherries (Bing or dark)
in syrup (can be canned)
- 6 tablespoons Grand Marnier

Bon appétit!