

Sachertorte Base

Adapted from Bon Appétit Cooking Class, unknown issue

Ingredients	Method
<p>1/2 cup unsalted butter 1/2 cup sugar 6 egg yolks 170 g dark chocolate</p> <p>140 g cake flour 2 tbsp cocoa powder</p> <p>8 egg whites 1/2 tsp cream of tartar 1/2 cup sugar</p>	<p>Melt the chocolate. Cream the butter and first measurement of sugar for at least five minutes, and then add in the egg yolks, one at a time. Continue beating until light and fluffy. Beat in the cooled melted chocolate.</p> <p>Sift the cake flour and cocoa powder and set aside.</p> <p>Beat the egg whites with the cream of tartar until it forms soft peaks. Continue beating at high speed while adding the sugar until the whites hold stiff peaks.</p> <p>Fold the whites and the flour mixture 1/3 at a time into the yolk mixture. Bake on two parchment-lined half sheetpans at 350 °F for 10-15 minutes. Let cool in the sheetpan, then cut into 42 2" x 3" rectangles.</p>