

EXCLUSIVE DISH: Stick Boy Bread Co.'s

FLOURLESS CHOCOLATE TORTE

Since opening earlier this year in downtown Fuquay-Varina, Stick Boy Bread Co. has quickly developed a loyal following for its irresistible variety of artisan breads, pastries, coffee, smoothies and desserts.

Husband and wife owners Josh and Katie Dies have worked hard from day one to offer distinctive, high-quality products made by employing "Old World" methods. In other words, the couple refuses to take shortcuts and only uses the finest ingredients available.

Among Stick Boy's standout menu items is the decadent chocolate torte (\$2.50 per slice/\$25 whole), which is fashioned with imported premium chocolate from the esteemed Vintage Chocolates. The torte recipe came from the original Stick Boy location in Boone, where Katie worked while in college at Appalachian State University.

Katie was quick to point out that "it's really rich, so a little goes a long way." She also said the store has a hard time keeping the slices available. "It's one of our most popular desserts, for sure."

- 4 ounces fine-quality 100 percent dark chocolate and semisweet chocolate
- 1 stick (1/2 cup) unsalted butter
- 3/4 cup sugar
- 3 large eggs
- 1/2 cup unsweetened cocoa powder plus additional for sprinkling

Preparation (45 minutes or less for one 8-inch cake)

Preheat oven to 375 degrees and butter an 8-inch round baking pan. Line bottom with a round of wax paper and butter paper. Chop chocolate into small pieces. In a double boiler or metal bowl set over a saucepan of barely simmering water, melt chocolate with butter, stirring until smooth. Remove top of double boiler or bowl from heat and whisk sugar into chocolate mixture. Add eggs and whisk well.

Sift 1/2 cup cocoa powder over chocolate mixture and whisk until just combined.

Pour batter into pan and bake in middle of oven for 25 minutes, or until top has formed a thick crust. Cool cake in a pan on a rack five minutes and invert onto a serving plate. Dust cake with additional cocoa powder and serve with sorbet if desired. Cake keeps, after cooling completely, in an airtight container for up to one week.



Stick Boy Bread Co.
127 S. Main St., Fuquay-Varina
(919) 557-2237
www.stickboybread.com