

Torta Borracha

4 Eggs, Separated
1/2 cup sugar
1 cup flour
1 tsp. baking powder
1/2 teaspoon salt
5 Tbs. butter, melted
1 tsp. vanilla

Rum sauce
2 cups sugar
2 cups water
1/2 cup rum

chocolate pepper bark
2 cups chocolate
1 tsp. Ancho Chile flakes - or red pepper flakes of your choice

preheat oven to 375
grease and flour 9x13 pan

beat egg whites to they form peaks. add 4 Tbs. sugar as they whip
in a separate bowl beat the egg yolks with the rest of the sugar until creamy and lemon
in color. fold the yolk mixture into the whites.

in a medium bowl combine the dry ingredients and fold them into the egg mixture.
incorporate the vanilla and butter and pour into the pan.
cook until browned on top- about 30 minutes

boil the water and sugar until it reaches 135 degrees, the softball stage. remove from
heat and add the rum forming a syrup.

poke holes in the cake with a skewer or other utensil and pour the syrup over the cake
to allow it to soak into the cake.

melt the chocolate over a double boiler with half the pepper flakes. once melted spread
onto wax paper and sprinkle with the remaining pepper flakes. place in the freezer until
hard.

place pieces of cake onto a plate and cut the bark into shapes and press onto the cake
for service.