### Chocolate Torte Whipped Topping

### Ingredients Ingredients

* 2 eggs 1 C heavy whipping cream
* 1 ½ C flour 1 tsp vanilla
* 1 teaspoon baking soda 1 T powdered sugar
* 1/2 teaspoon salt
* 3 oz sweet cooking chocolate
* 1 ½ C sugar
* ½ C soft butter
* 1 tsp vanilla
* ¾ C buttermilk

### Directions

Preheat the oven to 375º. Melt chocolate in microwave for about 1 minute and let cool. In a large bowl, beat eggs until they are thick and lemon-colored. Then beat in the sugar a little at a time. Next, beat in butter and salt. Add the melted chocolate. Add the vanilla and stir again. In a medium bowl, combine the buttermilk and baking soda. Sift flour onto waxed paper (optional). Add the buttermilk and flour a third at a time to the chocolate mixture. Beat after each addition. Grease the baking pan – 8 X 8 works well. Pour batter into the pan and bake it for 35 minutes. Test with a toothpick.

Just before you serve the cake, make the whipped cream. Pour the chilled heavy cream into a chilled bowl. Beat the cream with the egg beater until it thickens to form soft peaks. Fold in the sugar and vanilla. Cut the cake into squares and top each square with whipped cream.