

# Flourless Chocolate Cake



Recipe courtesy of Food Network Kitchen

Level: Easy

Total: 2 hr 30 min

Active: 30 min

Yield: 10 to 12 servings

## Ingredients:

12 ounces semisweet or bittersweet chocolate, chopped

12 tablespoons (1 1/2 sticks) unsalted butter

1/4 teaspoon fine salt

6 large eggs, room temperature

1 1/2 cups granulated sugar

Confectioners' sugar and/or cocoa powder, for dusting

Serving suggestion: Really Vanilly Whipped Cream, recipe follows, or ice cream

## Really Vanilly Whipped cream:

1 cup (1/2 pint) heavy or whipping cream

2 teaspoons pure vanilla paste or extract

2 teaspoons confectioners' sugar



## Directions:

- 1** Preheat oven to 325 degrees F. Spray a 9 by 2-inch spring form pan with nonstick spray.
- 2** Put the chocolate, butter, and salt in a large microwave safe bowl. Melt in the microwave on 75 percent power for 2 minutes. Stir and microwave again until completely melted, about 2 minutes more. Alternatively, put the chocolate and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl on the pan without touching the water. Stir occasionally until melted.
- 3** Beat the eggs and sugar with a standing or handheld mixer until light and thickened, about 8 to 10 minutes. Fold the melted chocolate into the whipped eggs until evenly combined.
- 4** Pour the batter into the prepared pan and bake until a toothpick inserted into the center comes out wet but not gooey, about 1 hour and 25 minutes. Remove cake from the oven and cool on a rack.
- 5** When ready to serve remove ring from spring form mold. Dust cake with confectioners' sugar or cocoa powder. Serve with whipped cream or ice cream if desired.

## Cook's Note

We tested several versions of this kind of cake, and this was our favorite. Because there is no flour in the cake you can expect a crispy, crackly top and a pudding-like center. (The photo is a very pretty example, but most of ours cracked. You can expect your to as well.)

## Really Vanilly Whipped cream:

**Yield:** 2 1/2 cups, about 10 servings

- 6** Beat the cream and vanilla in a chilled non-reactive bowl with a whisk or an electric mixer just until they hold a loose peak. (Lift the beater from the cream and look at the shape of the peak at the end of the whisk; it should hold a lazy curve.) Sift the sugar over the cream and continue to beat just until it holds a soft peak. Take care not to over beat the cream or it will be look curdy. Serve, or refrigerate covered for up to 4 hours.