
 *
 *
 *
 *
 *
 *

Flourless Chocolate Cake

INGREDIENTS:

- | | |
|--|--|
| 1) 113 Grams Of Butter, Unsalted (1/2 Cup) | 8) 0.6 Grams Of Salt, Kosher (1/8 Tsp) |
| 2) 170.1 Grams Of Chocolate, Fine Chop (6 Ozs) | 9) 2.3 Grams Of Baking Powder (1/2 Tsp) |
| 3) 133.33 Grams Of Sugar, Granulated (2/3 Cup) | 10) 1.67 Grams Of Powdered, Espresso (1 Tsp) |
| 4) 3.33 Grams Of Powdered, Espresso (2 Tsps) | 11) 4.93 Grams Of Water, Warm (1 Tsp) |
| 5) 7 Grams Of Vanilla Extract (1 1/2 Tsps) | 12) 238.4 Grams Of Heavy Cream (1 Cup) |
| 6) 4 Large Eggs (At Room Temp) | 13) 21.28 Grams Of Sugar, Confectioner's (3 Tbsps) |
| 7) 33.33 Grams Of Cocoa Powder (1/3 Cup) | 14) 6.25 Grams Of Cocoa Powder (1 Tbsp) |

INSTRUCTIONS:

- 1) Preheat your oven to 350°F (177°C) with one rack in the center and one on the lowest rung. Grease an 8-inch round cake pan, line with parchment paper rounds, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans. The cake will stick unless it's lined and greased. Heat a kettle of water.
- 2) Cut the butter into pieces so it melts evenly. Place in a large heat-proof bowl. Add chopped chocolate. Melt in 20 second increments in the microwave, stirring after each increment until completely melted and smooth. Let cool for 2-3 minutes. Or use a double boiler if desired.
- 3) Whisk the sugar, first espresso powder, and vanilla extract into the chocolate mixture. Whisk in the eggs until smooth. The mixture will be heavy and tacky, like brownie batter. Whisk in the cocoa powder, salt, and baking powder (if using).
- 4) Pour and spread batter into prepared cake pan.
- 5) Place a large metal roasting pan or baking dish on the bottom oven rack. Do not use glass. Pour boiling water from kettle about 2 inches up the sides of the pan. Quickly place the cake on the center rack and shut the oven door, trapping steam inside. The steam helps moisten the cake.
- 6) Bake for 30 minutes until the edges are set. The cake is done when a toothpick inserted into the center of the cake comes out clean or with just a few crumbs. It's important to not over-bake this cake, which dries it out. Begin checking it at 25 minutes. Don't be alarmed if the cake rises tall around the edges and slightly cracks—this is normal (it's the eggs expanding) and will flatten as it cools.
- 7) Remove from the oven, place cake on a cooling rack, and cool for only 10 minutes in the cake pan. Run a sharp knife around the edges to help release the warm cake, then quickly invert it onto a serving plate or cake stand. (if it cools completely in the pan, it's very difficult to release from the pan.) cake will be a little crumbly on the edges. Cool completely at room temp, or in the refrigerator for 1-2 hours.
- 8) Once the cake is cool, top with of raspberries and mocha whipped cream (or flavors of your choice).
- 9) Using a fork, mix the last tsp espresso powder and your warm water in a very small bowl, then let cool a few minutes. Using a hand or stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, cocoa powder, and espresso mixture on medium-high speed until medium peaks form, about 3-4 minutes. Medium peaks are between soft/loose peaks and stiff peaks and are the perfect consistency for topping and piping on desserts. Serve cake with whipped cream or pipe it on top. Decorate with raspberries and a dusting of confectioners' sugar, if desired.
- 10) Cover and store leftover cake in the refrigerator for up to 5 days.

DESSERT
