



Flourless Chocolate Cake

This flourless cake, featuring both chocolate and cocoa, is rich, rich, RICH! A thick icing of chocolate ganache glaze takes it over the top. Depending on how you observe Passover, this cake can make a great addition to your Seder since it contains neither flour nor leavening; and of course, it's also ideal for those looking to avoid gluten.

Want to reduce the carbs and calories in this recipe? Substitute our King Arthur Baking Sugar Alternative for the sugar called for. See how in "tips," below.



 PREP	BAKE	TOTAL	YIELD
15 mins	23 to 27 mins	1 hr 38 mins	one 8" cake

Ingredients

Cake

- 1 cup (170g) semisweet chocolate chips or bittersweet chocolate chips
- 8 tablespoons (113g) unsalted butter, room temperature
- 3/4 cup (149g) granulated sugar
- 1/4 teaspoon salt
- 1 to 2 teaspoons espresso powder, optional
- 1 teaspoon King Arthur Pure Vanilla Extract, optional
- 3 large eggs
- 1/2 cup (43g) Dutch-process cocoa

Glaze

- 1 cup (170g) semisweet chocolate chips or bittersweet chocolate chips
- 1/2 cup (113g) heavy cream

Instructions

- ① Preheat the oven to 375°F. Lightly grease a metal 8" round cake pan; cut a piece of parchment to fit, grease it, and lay it in the bottom of the pan. *See "tips," below.*
- ② **To make the cake:** Put the chocolate and butter in a microwave-safe bowl, and heat until the butter is melted and the chips are soft. Stir until the chips melt, reheating briefly if necessary. You can also do this over a burner set at very low heat. Transfer the melted chocolate/butter to a mixing bowl.
- ③ Stir in the sugar, salt, espresso powder, and vanilla. Espresso enhances chocolate's flavor much as vanilla does; using 1 teaspoon will simply enhance the flavor, while 2 teaspoons will lend a hint of mocha to the cake.
- ④ Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.
- ⑤ Spoon the batter into the prepared pan.
- ⑥ Bake the cake for 25 minutes; the top will have formed a thin crust, and it should register at least 200°F on an instant-read thermometer inserted into its center.
- ⑦ Remove it from the oven, and cool it in the pan for 5 minutes.
- ⑧ Loosen the edges of the pan with a table knife or nylon spreader, and turn it out onto a serving plate. The top will now be on the bottom; that's fine. Also, the edges will crumble a bit, which is also fine. Allow the cake to cool completely before glazing.
- ⑨ **To make the glaze:** Place the chocolate in a heatproof bowl. Heat the cream until it's not quite at a simmer, but showing fine bubbles around the edge. Pour the cream over the chocolate, stir very briefly to combine, and let rest for 5 minutes. Stir again — at first slowly, then more vigorously — until the chocolate is completely melted and

the glaze is smooth. If any bits of chocolate remain, reheat briefly in the microwave or over a burner, then stir until smooth.

- ⑩ Spoon the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.

Tips from our Bakers

- ☆ If desired, garnish cake with 1/4 cup sliced almonds, toasted in a 350°F oven until golden brown, about 10 minutes.
- ☆ Can you line your pan with wax paper instead of parchment? Yes. While wax paper shouldn't be exposed to direct oven heat, it's fine when used between cake batter and pan.
- ☆ For cleanest slicing, use a sharp knife dipped in hot water and wiped dry. Repeat dipping knife in hot water and wiping dry for each slice.
- ☆ Here's an easy way to reduce the carbs and calories in this recipe: substitute King Arthur Baking Sugar Alternative, cup for cup, for the sugar(s) called for. Be sure to substitute by volume (not weight); follow mixing directions as written. Use the designated oven temperature called for in the recipe. Since our Baking Sugar Alternative will bake and brown more quickly, start checking for doneness three-quarters of the way through the suggested bake time.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253