Slow-Cooker Flourless Chocolate Cake

🗨 22 comments

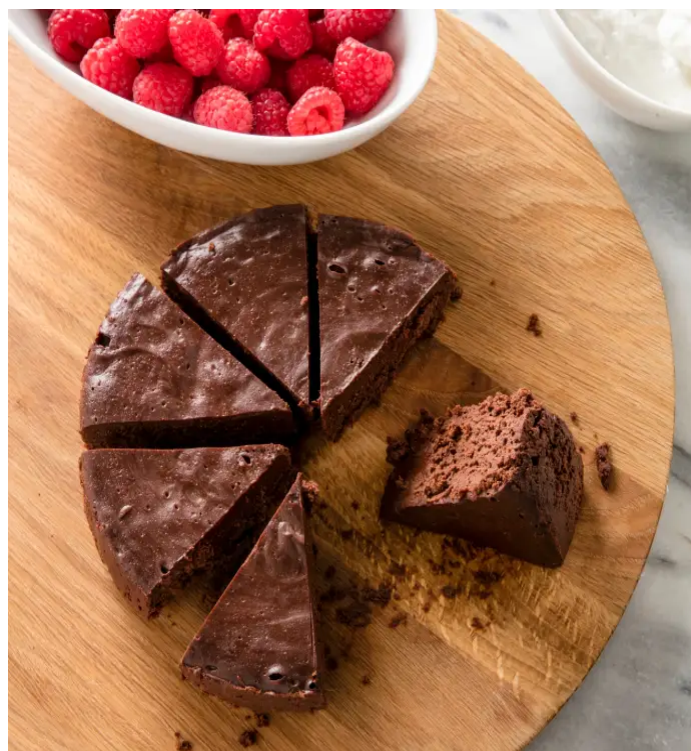**DESSERTS OR BAKED GOODS**   **CAKES**   **CHOCOLATE**   **SLOW COOKER**

A cookbook recipe exclusively for All-Access members from <u>The Complete Slow Cooker</u>

SERVES 8

TIME 1 to 2 hours on high

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

This decadent cake requires just a handful of ingredients (chocolate, butter, eggs, and coffee) and can be made ahead of time, for an elegant and fuss-free finale. Removing the cake from the slow cooker when it was just slightly underdone (when it registered 140 degrees on an instant-read thermometer) was key because the cake continued to cook and firm up as it cooled. *Read Less*
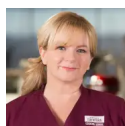
 TRY THIS RECOMMENDED COOKING COURSE
Slow-Cooker Chocolate Cheesecake

GATHER YOUR INGREDIENTS

- [ ] **8** ounces bittersweet or semisweet chocolate, chopped

- [ ] **8** tablespoons unsalted butter

- [ ] **2** tablespoons brewed coffee

- [ ] **4** large eggs

- [ ] Confectioners' sugar

View Nutritional Information ⓘ

KEY EQUIPMENT

 Mixing Bowls

 Slow Cookers

 Best Chef's Knives

✳

BEFORE YOU BEGIN

You will need an oval slow cooker and a 6-inch springform pan for this recipe. Check the temperature of the cake after 1 hour of cooking and continue to monitor until it registers 140 degrees. To make neat slices, dip the knife blade into hot water and wipe it clean with a dish towel after each cut.

1

INSTRUCTIONS

1. Fill slow cooker with ½ inch water (about 2 cups) and place aluminum foil rack in bottom. Grease 6-inch springform pan and line with parchment paper.

2

Microwave chocolate and butter in large bowl at 50 percent power, stirring occasionally, until melted, 1 to 2 minutes. Stir in coffee and let chocolate mixture cool slightly.

3

Using handheld mixer set at medium-low speed, whip eggs in separate bowl until foamy, about 1 minute. Increase speed to medium-high and whip eggs until very thick and pale yellow, 5 to 10 minutes. Gently fold one-third of whipped eggs into chocolate mixture until few streaks remain. Repeat folding twice more with remaining whipped eggs and continue to fold batter until no streaks remain. Scrape batter into prepared pan and smooth top. Set pan on prepared rack, cover, and cook until cake registers 140 degrees, 1 to 2 hours on high.

4

Transfer cake to wire rack. Run small knife around edge of cake and gently blot away condensation using paper towels. Let cake cool in pan to room temperature, about 1 hour. Cover with plastic wrap and refrigerate until well chilled, at least 3 hours or up to 3 days.

5

About 30 minutes before serving, run small knife around edge of cake, then remove sides of pan. Invert cake onto sheet of parchment paper. Peel off and discard parchment baked onto cake. Turn cake right side up onto serving dish. Dust with confectioners' sugar and serve.

Making a Foil Rack ⓘ

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MY RATING

★ ★ ★ ★ ★