Flourless Chocolate Cake

This flourless chocolate cake is rich and densely chocolaty. It's just the kind of low-effort, high-reward recipe we love. Top with whipped cream or berries.

Ingredients

- 8 Tbsp. (1 stick) unsalted butter, plus more for pan
- ½ cup (4 oz.) fine-quality bittersweet chocolate, chopped
- ¾ cup (149g) sugar
- 3 large eggs
- ½ cup (42 g) unsweetened cocoa powder (not Dutch-process) plus more for garnish
- Coconut Lime Sorbet for serving (optional)

Instructions

1. Place rack in center of oven; preheat oven to 375°F. Butter an 8-inch round cake pan, line bottom of pan with a round of parchment paper, and butter paper.

2. Melt ½ cup (4 oz.) fine-quality bittersweet chocolate, chopped and 8 Tbsp. (1 stick) unsalted butter in a double boiler or heatproof bowl set over a saucepan of barely simmering water (do not let mixing bowl touch water), stirring occasionally until smooth.

3. Remove from heat and whisk in ¾ cup (150 g) sugar to combine. Add 3 large eggs and whisk until no streaks remain. Sift ½ cup (42 g) unsweetened cocoa powder over chocolate mixture and whisk until just combined. Pour cake batter into prepared pan and bake until top has formed a thin crust, about 25 minutes. Cool cake in pan on a wire rack 5 minutes, then invert onto a serving plate.

4. Sift additional cocoa powder on top of cake and serve with sorbet if desired.

5. Do ahead: Cake can be baked 1 week ahead (let cake cool completely, then store in an airtight container at room temperature).

Notes

Editor's note: This flourless chocolate cake recipe was first printed in the November 1997 issue of 'Gourmet.' Head this way for more of our favorite gluten-free dessert recipes →