

Flourless Chocolate Cake

This flourless chocolate cake is rich and densely chocolaty, perfect for pairing with whipped cream or berries.

Ingredients

- 1 stick (½ c) unsalted butter, plus more for pan
- ½ c (4 oz) bittersweet chocolate, chopped
- ¾ c (149 g) sugar
- 3 large eggs
- ½ c (42 g) unsweetened cocoa powder, plus more for garnish
- Coconut Lime Sorbet for serving (optional)

Instructions

1. Preheat oven to 375 °F (190 °C). Butter an 8×8 in round cake pan, line with parchment, and butter the parchment.
2. Melt the chocolate and butter in a double boiler, stirring until smooth.
3. Remove from heat, whisk in sugar. Add eggs, whisk until combined. Sift cocoa powder over mixture, whisk until combined.
4. Pour batter into pan, bake until top forms a thin crust, about 25 minutes. Cool in pan on rack for 5 minutes, then invert onto plate.
5. Sift additional cocoa powder over cake. Serve with sorbet if using.

Notes

Cake can be made 1 week ahead and stored in an airtight container at room temperature.