

Flourless Chocolate Cake

This flourless chocolate cake is rich and densely chocolaty. Top with whipped cream or berries.

Ingredients

For the Cake

- 1 stick (½ c) unsalted butter
- ½ c (4 oz) fine-quality bittersweet chocolate, chopped
- ¾ c (150 g) sugar
- 3 ea large eggs
- ½ c (42 g) unsweetened cocoa powder (not Dutch-process)

For Serving (Optional)

- Coconut Lime Sorbet

Instructions

1. Preheat oven to 375 °F (190 °C).
2. Butter an 8" round cake pan, line with parchment paper, and butter paper.
3. Melt chocolate and butter in a double boiler, stirring until smooth.
4. Remove from heat and whisk in sugar.
5. Add eggs and whisk until combined.
6. Sift cocoa powder over mixture and whisk until just combined.
7. Pour batter into prepared pan.
8. Bake for 25 minutes.
9. Cool in pan for 5 minutes, then invert onto a plate.
10. Sift cocoa powder on top and serve with sorbet if desired.

Notes

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