**VELVET CHOCOLATE CAKE**

Makes 7-8 Servings

This recipe is a mainstay at Cafe Cacao, located at our Berkeley factory. Chef Claire Legas, Cafe Cacao’s pastry chef, developed this recipe while at Absinthe Restaurant in San Francisco.

**INGREDIENTS:**

1. 8 ounces Scharffen Berger 70% Cacao (Bittersweet Chocolate)
2. ½ cup minus 1 tablespoon heavy cream
3. 1 Tablespoon sugar
4. 1/4 cup strong coffee, kept warm
5. 3 Eggs, room temperature
6. ¼ cup sugar

**DIRECTIONS:**

Preheat the oven to 350 degrees F.

Butter an 8-inch round pan (not a spring-form). Line bottom with parchment circle. Have a larger pan ready to serve as a water bath. Melt the chocolate gently over hot water. Keep warm. Whip the cream with 1 tablespoon of sugar until the mixture forms soft peaks. Set aside.

Whip the eggs on high speed in a stand mixer until double in volume. Gradually add the ¼ cup sugar to the eggs, 1 tablespoon at a time. Continue whipping until the eggs have fully tripled in volume and are light and fluffy. They should have some body. Pour the coffee into the chocolate and stir until combined. Fold the eggs into the chocolate in three additions, working quickly to incorporate each. Fold in the cream.

Pour the batter into the parchment-lined pan. Place it in the larger pan. Fill the outer pan with hot water so that it reaches halfway up the side of the cake pan.

Bake for 20-25 minutes or until the cake still jiggles in the center when gently shaken. Cool completely on a rack.

To unmold, slide small knife or spatula around edges of cake to loosen from pan. Cover the top of the pan with a sheet of waxed paper. Place a plate upside down over the paper and invert pan and plate together. Remove cake pan and parchment liner. Place a serving platter on the bottom of the cake and turn right side up.

Slice and serve with crème anglaise or whipped cream. Keeps for four days at room temperature, wrapped tightly in plastic.