



INGREDIENTS

*(Makes one 8" springform pan.
Double the recipe for 11")*

- 1 stick of unsalted butter (room temperature)
- 165 grams of finely granulated sugar
- 5 ounces of bittersweet chocolate
- 1/2 cup of cocoa powder
- 4 large eggs

Un po' di tutto

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Flourless Chocolate Cake



SERVES: 8



PREP TIME: 15 MIN



COOK TIME: 25 MIN

DIRECTIONS

1. Preheat the oven to 375 degrees.
2. Melt the chocolate and butter in double boiler by placing a metal bowl with the butter and chocolate over a pot of boiling water. Once the chocolate starts to melt remove the bowl from the boiling water and continue to stir until the butter and chocolate are completely melted. Place over the boiling water as needed for more heat, but stop before it gets too hot. **SAVE** the butter wrapper.
3. Once melted, mix in the sugar.
4. If the chocolate mixture is too hot, let it cool a bit otherwise, the eggs will scramble when added.
5. Add the eggs and mix until combined.
6. Sift in the cocoa powder and mix together.
7. Grease an 8-inch springform pan (using the remaining butter wrapper you saved in step two) and line the bottom with parchment.
8. Cook the cake for roughly 25 minutes until the internal temperature reaches 208 degrees.
9. Remove the cake from the oven and let it cool for 10 - 20 minutes.
10. Release the spring-form pan and invert the cake onto a cooling rack.
11. Before serving, dust with powdered sugar and cocoa powder.