

# Cracked Chocolate Earth with Whipped Cream

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	pound	bittersweet chocolate - chopped into small pieces
1	stick	unsalted butter
9	large	eggs - separated
3/4	cup	granulated sugar
1	tablespoon	granulated sugar
2	cups	heavy cream
		powdered sugar

Preheat oven to 350. Butter a 9 inch springform pan.

Put the chocolate and butter into the top of a double boiler and heat over about 1 inch of simmering water until melted. Meanwhile, whisk the egg yolks with the sugar in a mixing bowl until light yellow in color. Whisk a little of the chocolate mixture into the egg mixture to temper the eggs, then whisk in the rest of the chocolate mixture.

Beat the egg whites in a mixing bowl until stiff peaks form and fold into the chocolate mixture. Pour into the prepared pan (spray bottom with nonstick spray) and bake until the cake is set, the top starts to crack, and a toothpick inserted into the cake comes out with moist crumbs clinging to it, 20 to 25 minutes. Let stand 10 minutes then unmold.

While the cake is cooking, make the whipped cream. Whip the cream until it becomes light and fluffy. Dust cake with powdered sugar.

Serve at room temp with whipped cream.