

# Flourless Chocolate Cake

Servings : 10

| Amount | Measure     | Ingredient - Preparation Method              |
|--------|-------------|--|
| 12     | ounces      | semisweet or bittersweet chocolate - chopped |
| 12     | tablespoons | unsalted butter                              |
| 1/4    | teaspoon    | fine salt                                    |
| 6      | large       | eggs - room temp                             |
| 1 1/2  | cups        | sugar  |
|        |             | powdered sugar or cocoa powder for dusting   |
|        |             | Really Vanilly Whipped Cream                 |

Preheat oven to 325. Butter and flour a 9x2 springform pan.

Put the chocolate, butter and salt in a large microwave safe bowl. Melt in the microwave on 75% power for 2 minutes. Stir and microwave again until completely melted, about 2 minutes more. Alternatively, put the chocolate and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer, and set the bowl on the pan without touching the water. Stir until melted.

Beat the eggs and sugar with a handheld mixer until light and thickened, about 8 to 10 minutes. Fold the melted chocolate into the whipped eggs until evenly combined.

Pour the batter into the prepared pan and bake until a toothpick comes out wet but not gooey, about 1 hour and 25 minutes. Remove cake from oven and set on a rack.

When ready to serve, remove ring from mold. Dust cake with powder and serve with whipped cream or ice cream, if desired.

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# Really Vanilly Whipped Cream

| Amount | Measure   | Ingredient - Preparation Method |
|--------|-----------|---------------------------------|
| 1      | cup       | heavy whipping cream            |
| 2      | teaspoons | pure vanilla extract            |
| 2      | teaspoons | confectioner's sugar            |

Beat the cream and vanilla in a chilled non-reactive bowl with a just until they hold a loose peak. Sift the sugar over the cream and continue to beat just until it holds a soft peak.

Yield: "2 1/2 cups"