



Flourless Chocolate Cake

Because even in a pandemic, a bit of chocolate is required to keep spirits high. This recipe for flourless chocolate cake is a delicious and simple recipe resulting in an indulgently dense creation.

Makes One 10-inch round cake

Ingredients

½ cup water
¼ teaspoon salt
¾ cup sugar
18 ounces of bittersweet chocolate
1 cup unsalted butter, cut into pieces
6 eggs

Directions

1. Preheat oven to 300°F. Grease one 10-inch round cake pan and set aside.
2. In a small saucepan over medium heat, combine water, salt, and sugar. Stir until completely dissolved and set aside.
3. In a double boiler over simmering water or in a microwave oven, 1 minute at a time, melt the chocolate. Pour into electric mixing bowl.
4. With the mixer running on low, slowly add butter one piece at a time into the chocolate. Slowly pour sugar-water mixture. Lastly, add in eggs one at a time and combine well.
5. Pour batter into greased pan. Have a pan larger than cake pan ready. Place filled cake pan in the larger pan and fill bottom pan with boiling water, about halfway up.
6. Bake in water bath for 45 minutes. The center will still look wet. Chill overnight in the pan. To unmold, dip bottom of cake pan in hot water for 10 seconds and invert onto a serving plate. Serve with fresh berries.