



Flourless Chocolate Cake

by Rachael Teufel

FLOURLESS CHOCOLATE CAKE

INGREDIENTS

For the Cake:

- 1 cup semisweet chocolate chips
- 1/2 cup (1 stick) of butter
- 3/4 cup granulated sugar
- 1/4 tsp salt
- 1-2 teaspoons espresso powder
- 1 teaspoon vanilla extract
- 3 large eggs
- 1/2 cup dutch-process cocoa powdered

For the Glaze:

- 1 cup semisweet chocolate chips
- 1/2 cup heavy whipping cream



INSTRUCTIONS

Preheat oven to 375 F.

Cake Batter:

1. Lightly grease an 8" round cake pan; cut a piece of parchment to fit, grease it, and lay it in the bottom of the pan.
2. Put the chocolate and butter in a microwave-safe bowl, and heat until the butter is melted and the chips are soft. Stir until the chips melt, reheating briefly if necessary. You can also do this over a burner set at very low heat. Transfer the melted chocolate/butter to a mixing bowl.
3. Stir in the sugar, salt, espresso powder, and vanilla. Espresso enhances chocolate's flavor much as vanilla does; using 1 teaspoon will simply enhance the flavor, while 2 teaspoons will lend a hint of mocha to the cake.
4. Add the eggs, beating briefly until smooth. Add the cocoa powder, and mix just to combine.
5. Pour the batter into the prepared pan.
6. Bake the cake for 25 minutes; the top will have formed a thin crust, and it should register at least 200°F on an instant-read thermometer inserted into its center.
7. Remove it from the oven, and cool it in the pan for 5 minutes.
8. Loosen the edges of the pan with a paring knife and turn it out onto a serving plate. The top will now be on the bottom. Allow the cake to cool completely before glazing.

Glaze:

1. Place the chocolate in a heatproof bowl.
2. Heat the cream until it's not quite at a simmer, but showing fine bubbles around the edge.
3. Pour the cream over the chocolate, stir very briefly to combine, and let rest for 5 minutes.
4. Stir again until the chocolate is completely melted and the glaze is smooth. If any bits of chocolate remain, reheat briefly in the microwave or over a burner, then stir until smooth.
5. Pour the glaze over the cake, spreading it to drip over the sides a bit. Allow the glaze to set for several hours before serving the cake.

This image shows a full-page view of a sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. In the lower right quadrant, there is a promotional graphic. It consists of two stacked elements: a solid red rectangle at the top with the text "Want more fun projects and helpful cake decorating tips?" in white, bold, sans-serif font; and a light grey rounded rectangle directly beneath it, containing the text "To see more great projects and helpful cake decorating guides like this, and to watch exclusive cake decorating videos, make sure to visit us at www.craftsy.com. Improve your skills and join our community to share in the love of cakes!" in a smaller, dark grey sans-serif font.

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